

Menu Brunch

Houmous de poivrons rôtis 15

Houmous de poivrons rôtis, graines de citrouilles grillées, fromage de chèvre frais en grains, huile d'olive, pickles et pain naan

Omelette Signature 27 BB + 2

Saumon fumé, crème aux herbes fraîches, épinards, tomates cerises rôties, micro pousses, pain artisanal

Grilled cheese 28.50 BB + 3.50

Pain brioché de la Mie Bretonne, bacon et oignon confits, pomme, brie et cheddar. Servit avec mesclun, pommes de terre en persillade et légumes croquants de nos maraîchers locaux

Brioche Perdue 26.50 BB + 1.50

Brioche au Parmesan, tomates rôties, pesto noisette-basilic, burrata, chorizo, crumble parmesan et roquette



Pudding de chia au yaourt chocolaté 16.50 / 24

Pudding de chia au yaourt chocolaté, poires, beurre d'arachide maison, riz soufflé cacao-fleur de sel et copeaux de chocolat



Pancakes Moelleux 25

2 pancakes au yaourt et bleuets, crème de ricotta et citron, compotée de bleuets, cannelle, granola maison aux noix, sirop d'érable

Brioche Gourmande 19

2 tranches de brioche grillée, beurre d'arachides maison, compote de framboise et banane

EXTRA

pain sans gluten 3.50

saumon fumé 4



sans gluten



version végé pour tous les plats

BB = Bed and breakfast

Menu Brunch

Roasted Pepper Hummus 15

Roasted pepper hummus, roasted pumpkin seeds, fresh goat cheese curds, pickles, olive oil and naan bread

Signature Omelette 27 BB + 2

Smoked salmon, fresh herb cream cheese, spinach, roasted cherry tomatoes, microgreens

Grilled cheese 28.50 BB + 3.50

Brioche bread from La Mie Bretonne, bacon and onions confit, apple, brie and cheddar. Served with mesclun salad, potatoes with parsley and crunchy vegetables from our local gardeners market

French toast 26.50 BB + 1.50

Parmesan brioche, roasted tomatoes, hazelnut-basil pesto, burrata, chorizo, parmesan crumble and arugula

Chocolate Yogurt Chia Pudding 16.50 / 24

Chocolate yogurt chia pudding, pears, homemade peanut butter, cocoa-sea salt puffed rice and chocolate curls

Fluffy Pancakes 25

2 blueberry yogurt pancakes, ricotta and lemon cream, blueberry compote, cinnamon, homemade walnut granola, maple syrup

Gourmet Brioche 19

2 slices of toasted brioche, homemade peanut butter, raspberry compote and banana

EXTRA

Gluten-free bread 3.50

Smoked salmon 4



gluten free



vegetarian version for all dishes

BB = Bed and breakfast