

brunch

MORNING FRESH

TROPICANA orange juice	3.5
Grapefruit juice	3.5
Fresh fruit, yogurt smoothie	5.5
Fresh fruit cocktail	5
(orange, melon, pineapple, strawberry)	
“Chic” shake	5.5
(banana, dates, cinnamon)	

BAR AM

Mimosa (bubbles +orange juice)	8
Bubbles	8
Hung over Bloody Ceasar	9
Bailey’s coffee, whipped cream	7
Glass of wine	7 to 12
Draft beer	5 to 7

WAKE UP – Organic, fair trade

Latté (bowl)	4
Espresso (short or “allongé”)	2,25
Latté or cappuccino	3.25
Cream fudge Latté	4
Hot chocolate regular	4
Full house hot chocolate	6
Hot chocolate 70% and/or spiced	5

BREAD’N BUTTER

Baguette and marmalade	3.5
Croissant 1.25 - Chocolatine	1.75
Pistachios croissant	2.5
Pistachios / chocolate croissant	2.75
Nuts and pistachios toast	4

HAPPINESS A LA CARTE

½ wild boar sausage	2
Fine jam from our CAFÉ	2
Mini yogurt « crème brûlée »	3
Beans or homemade Cretons	2
Aged cheddar or cream cheese	2
Fresh fruits	6.5
Homemade caramel dip	2

cantine
bistro.boutique

weekend's musts

Including OUR SHOOTER BOOSTER And regular coffee

ULTRA CHOCOLATE

Banana sandwich, made with our chocolate bread pudding, topped with dark chocolate, fresh fruits and whipped cream

12.95

MORNING CROQUE

Pistachio bread “croquet” with caramelized pears, La Bûche goat cheese, ginger honey served with almost mashed potatoes, fruit cup, mini yogurt « crème brûlée » style.

13.95

MUSHROOM LOVER

2 poched eggs on a leek breadpudding, creamy mushroom béchamel, pancakes, almost mashed potatoes, fruit cup, goat cheese tomato, baguette

13.95

SUNNY CROISSANT

Croissant stuffed with scrambled eggs, ham, aged cheddar, spinach béchamel sauce, almost mashed potatoes, homemade beans, fruit cup

13.95

« LA TOTALE »

Scrambled eggs, old fashion ham, bacon, homemade beans and cretons, pancakes, almost mashed potatoes, fruit cup, baguette

14.95

1.50\$ extra for any changes

THE BIONIC

Vanilla yogurt, granola cereals, fresh fruits, homemade apple sauce 9.95

Extra nuts and pistachio toast +1.5

GRILLED CHEESE

Aged cheddar (2 years old Île-aux-grues), slices of apple, walnut and pistachio bread, homemade chutney, almost mashed potatoes 11.95

AUNT BABY’S CLUB

Scrambled eggs, aged cheddar, bacon (or ham), tomatoes, mayo, greens, potatoes and fruits 11.95

Extra spinach or mushroom Béchamel sauce +2

DISCO DUCK OMELET

Confit duck omelet with wild mushrooms, caramelized onions and truffle oil. Served with arugula, almost mashed potatoes and caramelized grapefruit. 17.95

MISH MASH (scrambled omelet)

With up to 3 ingredients of your choice, served with almost mashed potatoes, baguette, fresh fruits and greens 12.95

Ingredients : aged cheddar –cheese curds - onions – peppers - bacon – ham – zucchini – tomatoes – mushrooms-

EGGZ *

2 eggs, baguette, potatoes, 2 side orders : bacon – ham – aged cheddar- fruits – homemade cretons - beans – homemade chutney - sautéed mushrooms 8.95

Extra ½ wild boar sausage +2

**“egg whites only” or “à la coque” extra 1.50\$

