

# 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 spinash 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\$

