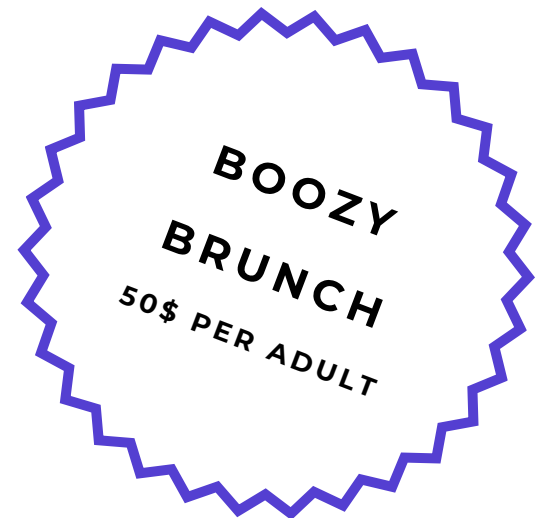


# menu

All-you-can-eat brunch

- 🏠 Salad of the season
- Three-meat platter or 🌿 🏠 veggie pâté
- 🏠 *Maple caramelized bacon*
- 🏠 *Beer-braised pulled ham*
- Breakfast sausage*
- 🌿 🏠 Scrambled eggs with curd cheese
- 🏠 Seasoned potatoes with homemade mayo
- 🌿 🏠 Miso beans
- 🏠 Buckwheat and buttermilk pancake
- Baguette
- With jams and spreads

29,95\$ - Adults  
\*16,95\$ - 10 to 14 y.o.  
\*11,95\$ - 4 to 9 y.o.  
\*5,95\$ - 1 y.o. and +  
\*With an adult ayce meal



🏠 **Homemade recipe**  
🌿 **Vegetarien**






*We can accommodate for allergies but we are not liable*

# — menu



À LA CARTE BRUNCH

CREATE YOUR PLATE



## Proteine

-   Scrambled eggs with curd cheese 6
-  Caramalized bacon (3) 5
- Breakfast sausage (3) 5
-  Pulled braised ham 6
-  Salmon gravlax (65g) 9
- Served with pickled oignons and capres
-   Miso beans 4
-  Creton 5
-   Beet veggie pâté 5

## Carbs

-  Seasoned potatoes with homemade mayo 5
-  Buckwheat and buttermilk pancakes (2) 5
-  Soft french toasts (2) 7
- Sesame bagel 3
- Toasted baguette (1) with homemade jam 2,5
- Gluten free bread (1) 2

## On the side

- Fruit salad 6
-  Salad of the moment 4
- Cream cheese 2
- Cheddar cheese, aged 2 years 4
-  Hollandaise sauce 3
- Hazelnut-chocolate spread 3

*Groups of 6 and +  
must take the  
all-you-can-eat  
menu*

 **Homemade recipe**  
 **Vegetarien**