




2021 MENU BRUNCH


Appetizers



Croissants & pastries

Plate of cretons, Mont Saint-Benoît cheese from the Abbey, cream cheese mousseline, raspberry and coriander jelly, croutons


Choice of main course

Waffles, fruit and basil compote, vanilla whipped cream, caramel powder 


Frittata with prosciutto, onions, tomatoes and spinach, arugula salad 

Puff pastry with grilled vegetables, Neapolitan sauce, arugula salad  

Rolled crepes (2) with caramelized apples, cheddar and bacon, pink pepper corn diced apples, maple syrup sauce

Flat bread with grilled vegetables, spicy tomato chutney, hard-boiled egg, goat cheese, toasted nuts, paprika oil, arugula salad 

Dessert

Choux pastry filled with cream cheese and blueberry compote, berry coulis 

▶ Served with regular coffee, tea or herbal tea


CHILDREN'S MENU (12 AND UNDER)

Appetizers

Croissants & pastries

Plate of cretons, Mont Saint-Benoît cheese from the Abbey, cream cheese mousseline, raspberry and coriander jelly, croutons

Choice of main course

Waffle, fruit and basil compote, vanilla whipped cream, caramel powder 

Rolled crepe with caramelized apples, cheddar and bacon, pink pepper corn diced apples, maple syrup sauce

Dessert

Chocolate mousse

LEGEND

 Lactose free  Vegetarian

 Gluten free  Vegan

You must send us the choice of meal for each passenger at your table at least **7 days before** your departure. If we do not receive your choices, the dishes served will be our Chef's choice.