

Easter Brunch



Sunday April 9 from 9 AM to 1 PM

BRUNCH & HOT DISHES

Traditional pea soup
Maple glazed bacon | Strong cheddar
Creamy scrambled eggs
Poached eggs with maple syrup
Eggs Benedictine
Grilled cheese on toasted country bread
Strong cheese | Pickled onion
Breakfast sausages | Sliced ham
Pancakes with maple butter
French toast | Wild blueberry compote
Roasted almonds & whipped cream
Crispy pork rind
Homemade ketchup with smoked tomatoes
Cornish hen | Stuffed with BC morels
Mushroom velouté
Potato croquette & shredded beef rib
Rosemary mayo
Chef's casserole | Québec pork belly
glazed with maple syrup
Multicolored carrots roasted
in maple syrup | Fennel lace
Vanilla-infused oil
Gabrielle potatoes with duck fat
& fresh herbs | Sour cream & old
fashioned mustard dip

SWEET SELECTIONS

Chocolate fountain | Toppings
Maple cone
Cotton candy
Mini crème brûlée
Sweets

FRESH MORNING SELECTION

Various pastries
Basket of breads & condiments
Fruit bread selections
Yogurt & cottage cheese | Toppings
Mixed nuts
Variety of field fruits
Fresh sliced fruit | Fruit salad
Fresh smoothie of the day
Orange juice
Coffee or tea

MARKET SELECTIONS

Salad Bar & dressing
Truffled mimosa eggs
Charcuterie, terrines & rillettes | Condiments
Mixed salad (2)
Smoked salmon & fish | Toppings
Québec cheese
Grilled vegetables | Marinated cheese

Adults | **\$44**

Children (3 to 12 years old) | **\$27⁵⁰**

Babies (2 years and under) | **Free**

Taxes and gratuities not included.

To book: 418-380-2638
beffroisteakhouse.com