



BEFFROI
STEAKHOUSE

EASTER BRUNCH

MORNING SECTION

Variety of breads, bagels & condiments

Pastries

Fruit pound cake

Yogurt & cottage cheese/toppings

Overnight chia bowl

Dried fruit

Nut trail mix

Field berries

Sliced fresh fruit

Fruit salad

Fresh smoothie

Choice of fruit juices

Coffee and tea

MARKET SECTION

Classic Mimosa eggs

Raw vegetables & dip

Grilled Caesar's salad

Smoked salmon & yellow beet carpaccio,
aigrelette dill sauce, pickled red onions, lemon

Fine herb freshwater shrimp, artichoke heart-infused
virgin oil

Wild mushroom crostini, poached egg, Mamirolle
cheese shavings

Antipasti of maplewood-grilled vegetables,
bell pepper emulsion, arugula

Cheese selection

Warmed marinated olives

Charcuterie & terrines, confit & pickled vegetables

BRUNCH SECTION

Creamy scrambled eggs

Sautéed potato wedges

Bacon & breakfast sausage

Mini meat pie, homemade fruit ketchu

Healthy wrap with scrambled egg white, cottage
cheese, spinach & bell peppers

Maple syrup-glazed pork belly

Traditional pea soup

Pork meatball stew

Smoked ham sliced in-dining room

Maple butter crêpes

Vanilla waffles, apple & blueberry compote, whipped
lemon zest mascarpone, pistachio crumble

Wagyu beef & spinach ravioli, demi-glace sauce,
Parmesan

Dijonnaise grilled chicken breast, potato mousseline
Asparagus & Blackburn cheese sausage in bacon crust,
tomato sauce

SWEET STATION

Chocolate fountain, fresh fruit & garnishes

Homemade raspberry truffles

Pies

Maple donuts

Dried fruit & nut energy bars

beffroisteakhouse.com

Taxes and gratuities not included.

Sunday
April 20, 2025

Reservations
418 380-263

Adults - \$46
Children - \$22