



# Easter Brunch



## MORNING SECTION

Viennese pastries  
Assorted breads, bagels, crackers & morning condiments  
Assorted fruit breads  
Yogurts, cottage cheese & garnishes  
Fresh sliced fruit  
Field berries (depending on availability)  
Mixed nuts  
Dried fruit  
Fresh smoothie  
Choice of fruit juices  
Coffee and tea

## MARKET STATION

Classic minestrone & Parmesan shavings  
Vegetable crudo & spinach hummus, croutons  
Fresh mixed salad of the day  
Devilled eggs  
California sushi & spicy crab sushi, garnishes  
Cocktail shrimp tower & its garnishes  
Home-smoked salmon, pickled red onion & lemon  
Guacamole crouton, grilled Halloumi cheese, sundried tomato & Kalamata, poached egg & arugula  
Duck confit rillettes  
Wrap with asparagus, spinach, OKA cheese & porchetta, foie gras Hollandaise sauce  
Assorted Québec cheeses, dried fruit & nuts

## BRUNCH SECTION

Creamy egg scramble  
Sautéed potatoes  
Individual breakfast poutine  
Bacon & sausage  
Baked beans  
Roasted bone-in ham butt  
Maple butter crêpes  
Oat and wild blueberries crêpes, garnishes  
Chef's stew  
Chicken supreme in tartufata & wild mushroom crust, 7-grain rice  
Gourmet seafood chowder  
Chef's choice of pasta

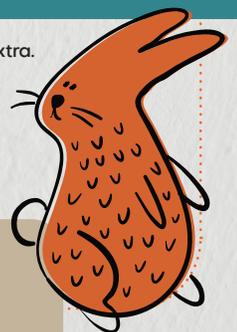
## SWEET STATION

Chocolate fountain, fresh fruit & garnishes  
Assorted donuts  
Strawberry shortcake & fresh mint verrines  
Pecan pie  
Maple pie



[beffroisteakhouse.com](http://beffroisteakhouse.com)

Taxes and gratuities extra.



Sunday  
April 5, 2026

Reservation  
418 380-2638

Adult - \$48  
Children - \$23