

BRUNCH

FRESHLY SQUEEZED ORANGE JUICE

* 7,50 *

*Les cocktails du brunch***MIMOSA**
10,00**LE CAFÉ B** 12,50
BRANDY, BÉNÉDICTINE, BAILEYS**PEAR BELLINI**
12,00**SPECIALIZED COFFEES** 12,50
SPANISH, BRAZILIAN, ITALIAN, B52**MOCKTAIL OF THE MOMENT**
11,00**ESPRESSO MARTINI**
14,00**KIR** 12,50 | **SPARKLING WINE KIR** 16,50 | **CHAMPAGNE KIR** 24,00*Sparkling wine
by the glass!***LOIRE, VOUVRAY BRUT,
VIGNEAU-CHEVREAU NM** 14,00**CHAMPAGNE, POL ROGER** 22,50

FRESH FRUIT PLATE WITH AGED CHEDDAR FROM PRINCE-EDWARD-ISLAND 18,00**BREAKFAST BOWL**PLAIN YOGURT, SEASONAL FRUITS, GRANOLA OAT,
SUNFLOWER AND PUMPKIN SEEDS AND MAPLE SYRUP 18,00**CHICKEN LIVER AND PORTO PARFAIT, APPLE CHUTNEY AND PICKLES** 18,00**SALMON GRAVLAX, ANETH YOGOURT**

FENNEL AND CITRUS SALAD, LEMON CONFIT DRESSING 21,00

HOMEMADE BLACK PUDDING WITH MARINATED APPLES

GREEN PEA PURÉE WITH MINT, CALVADOS SAUCE 18,00

FOIE GRAS AU TORCHON WITH BRIOCHE BREAD

DRY FRUITS CHUTNEY AND NUTS 23,00

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THE CLASSICTWO BIO EGGS ANY STYLE, HOUSE BAKED BEANS, BERNARD POTATOES, TOASTED BREAD
AND ONE CHOICE OF BACON or HOMEMADE SAUSAGES or BRAISED HAM 23,00**OMELETTES WITH BIO EGGS, SALAD or FRIES, TOASTED BREAD**WITH MUSHROOMS AND ASPARAGUS 22,00 WITH BRAISED HAM AND OLD CHEDDAR 22,00
EXTRA CHEESE + 3,50**EGGS BENEDICT WITH SMOKED SALMON, MUJOL CAVIAR AND SALAD**

HOLLANDAISE SAUCE AND BERNARD POTATOES 24,00

EGGS BENEDICT WITH BRAISED HAM

HOLLANDAISE SAUCE AND BERNARD POTATOES 24,00

FRENCH TOAST CHOCOLATE-HAZELNUT GANACHE

BRIOCHE BREAD, MAPLE SYRUP, FRUITS AND VANILLA ICE CREAM 18,00

*We are proud to serve smoked ham and bacon from
the Porc Meilleur Farm and organic eggs from Quebec farms*

CHEESES

70 GRAMS OF YOUR CHOICE OF QUEBEC CHEESE, HOMEMADE MARMELADE, DRIED FRUITS, NUTS AND FRESH GRAPES

1 SELECTION 14,00 * 2 SELECTIONS 26,00 * 3 SELECTIONS 34,00

HERCULE DE CHARLEVOIX

FARMHOUSE COW MILK,
COOKED PRESSED CHEESE, WASHE
RIND,
LAITERIE DE CHARLEVOIX

LE PAVÉ DE L'ATELIER

PASTEURIZED GOAT MILK,
SOFT PASTE WITH NATURAL
ASHED RIND
L'ATELIER FROMAGERIE,
BAS ST-LAURENT

BLEU FUMÉ ST-BENOIT

PASTEURIZED COW MILK,
BLUE VEINED AND SMOKED
PASTE, RINDLESS
FROMAGERIE DE
ST-BENOIT DU LAC, ESTRIE



Brunch sides

HOUSE BAKED BEANS

* 6,00 *

BACON (4)

* 6,50 *

SAUSAGES (2)

* 7,00 *

SMOKED SALMON

* 7,00 *

BRAISED HAM

* 6,50 *

BERNARD POTATOES

* 5,00 *

ONE EGG BIO

* 2,50 *

EXTRA CHEESE

* 3,50 *

MAPLE SYROP

* 2,50 *

TOASTED BREAD AND HOMEMADE JAM

* 3,50 *

EXTRA AGED CHEDDAR

* 7,00 *

BRASSERIE BERNARD

MAIN COURSES

AVAILABLE THROUGHOUT BRUNCH

ANTIPASTI BOARD

FINE CHARCUTERIES, COUNTRY STYLE TERRINE, CACCIOCVALLO CHEESE,
MARINATED VEGETABLES, OLIVES ET CROÛTONS 29,00

Soups

MINISTRONE SOUP

PARMESAN, PANCETTA, FREGOLA DI SARDA AND SPINACH SPROUTS 15,00

CREAM OF MUSHROOM SOUP, SHITAKE CHIPS AND DUCK CONFIT 16,00



Main Courses

BERNARD STYLE COD FISH'N CHIPS

CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE 28,00

OUR TARTARES GREEN SALAD OR FRIES 34,00

- CLASSIC SALMON OR
- SALMON WITH LEMON, YOGURT, SPANISH CAVIAR AND DILL OR
- CLASSIC BEEF

VEAL RAVIOLI, PORTO CREAM SAUCE

WILD MUSHROOMS, VEAL STOCK AND PARMESAN 32,00

GRILLED FLANK STEAK BEURRE MAÎTRE D'HÔTEL, FRIES 36,00

KIDS' MENU

Available for children of 12 years of age and under



MEAL + BEVERAGE * 15,00 *

FRENCH TOAST

SMALL FRUITS AND MAPLE SYRUP

or

THE SMALL CLASSIC

ONE EGG, CHOICE OF BACON or HAM or HOMEMADE SAUSAGE AND BERNARD POTATOES

Beverages

APPLE JUICE / ORANGE JUICE / CRANBERRY JUICE / MILK



DESSERTS

MAPLE PUDDING CHÔMEUR

VANILLA ICE CREAM * 12,00 *

LEMON TARTLET

MERINGUE AND CANDIED LEMON * 12,50 *

HOMEMADE SHORTBREAD COOKIES (3) * 4,50 *

MANGO AND COCONUT PAVLOVA

MERINGUE, MASCARPONE, PASSION FRUIT
AND MANGO SORBET * 13,00 *

CHOCOLATE PROFITEROLES

CRÈME ANGLAISE, SAUCE CHOCOLAT
PRALINÉE, AMANDES EFFILÉES * 14,00 *

BOURBON VANILLA CRÈME BRÛLÉE * 11,00 *

DARK CHOCOLATE TRUFFLE

AND PRALINES * 4,50 *



SWEET WINES

VIN DE FRANCE, FLEURS D'ÉRABLE, LES SABLONNETTES '18 10,50

GAILLAC, L'ENCLOS DES BRAVES, LES GOURMANDS '14 11,00

SAUTERNES, CHÂTEAU LES JUSTICES '17 17,00

PORTOS

PORTO OFFLEY TAWNY 10 ANS 11,00

PORTO FEIST TAWNY COLHEITA 2003 12,00

SPECIALTY COFFEES

BRAZILIAN BRANDY, GRAND MARNIER, KAHLUA

SPANISH BRANDY, GRAND MARNIER

ITALIAN AMARETTO, GALLIANO

JAMAICAIN RHUM, KALHUA

B-52 BAILEY'S, GRAND MARNIER, KALHUA

COFFEES AND INFUSIONS

ESPRESSO or ALLONGÉ 3,75

COFFEE WITH MILK TASSE 5,50 BOL 6,00

CAPPUCINO 4,50

REGULAR COFFEE 3,50

INFUSION 4,25

LES EAUX DE VIE

LIQUEUR DE CITRON VERT ET GINGEMBRE 10,00

CALVADOS BOULARD GRAND SOLAGE 11,00

GRAPPA POLI BASSANO 14,00

POIRE WILLIAMS MASSENEZ 18,00

YOUR CHOICE!

12,50

Merci de votre visite
et à très bientôt!