

BRING YOUR OWN

TABLE D'HÔTE 30 \$ **27** \$ **EVENING BRUNCH** From Tuesday to Friday daytime, from 11h to 15h Day and evening, from 11h to 15h and 17h30 to 22h Saturday, Sunday and holidays, from 10h to 15h (Reservation recquired) **ENTRÉES ENTRÉES** All of our brunch dishes are served with potatoes, Chef's inspiration P/M \$ fresh fruits, bacon, sausage, ham, bread and jam, Soup of the moment Velouté À La Table d'Outremont 11 \$ a small juice and coffee or tea. Seasonal Salad French onion soup 14 \$ **CREPES** 18 \$ Salad of the moment 1 crepe served with 2 eggs cooked to taste and 21 \$ **Grilled Shrimps MAIN COURSE** maple syrup. **PLATS** All of our dishes are accompanied with seasonal vegetables, Apples All of our dishes are accompanied with seasonal vegetables, potatoes, rice, couscous, barley or lentils. Goat Cheese and Nuts В potatoes, rice, couscous, barley or lentils. Pear and Chocolate **HOMEMADE Bowl of Fries +6\$** Banana and Chocolate **BOUDIN NOIR** 37 \$ Lamb stew **PAIN PERDU** CHICKEN BREAST Duck leg confit with 34 \$ À LA DIJONNAISE French toast brioche served port wine sauce with maple syrup **FISH & CHIPS WITH Cassoulet of Castelnaudary** 35 \$ **BAGEL (ST-VIATEUR)** À La Table d'Outremont HOMEMADE TARTER SAUCE Smoked salmon bagel, cream cheese, Maple Glazed Pork 31 \$ **GRILLED VEGETABLE** red onions and capres **PASTA** Homemade Boudin Noir 30 \$ Grilled bagel, cream cheese with caramelized apples 1187 AVENUE VAN HORNE'S **COUNTRY-STYLE OMELETTE** Fish of the day (grilled, fried, poached) P/M\$ **POACHED EGGS** THE BÉNÉDICTINES Chef's inspiration P/M^{\$} **CHEF'S INSPIRATION** 2 poached eggs on an english muffin **Grilled Vegetable Pasta** 29\$ served with hollandaise sauce Mussels and Fries **SPINACH BEVERAGES** (Reservation recquired, 24h in advance) Sautéed ham, swiss cheese and cheddar served with hollandaise sauce **DRINKS** Filtered Coffee **SALMON SPARKLING WATER PÉRRIER** Tea / Herbal Tea Grilled bagel, capres, swiss cheese and cheddar served with hollandaise sauce 4 \$ 250ml 7 \$ Bottle THE OMELETTES **DESSERTS JUICE GARDENER'S** Orange, Apple or Pineapple Chef's Specialty 14 \$ Mixed vegetables sautéed in dessert Small Glass 2.50 \$ wine and grated cheese 12 \$ Surprise of the moment Large Glass 3.50 \$ 10 \$ Tarte tatin **SPINACH AND FETA** Gourmet Tea / Coffee 12 \$ **HOT BEVERAGES** Sautéed spinach, onions and shallots in dessert wine with feta cheese Filtered Coffee 3.25 \$ Tea / Herbal Tea 3.50 \$ **OR YOUR CHOICE OF 2 EGGS OPENING HOURS**

Long Espresso

Espresso

Group menu

• Apportez votre vin

11h00 - 15h00, 17h30 - 22h00 Sunday

Friday

11h00 - 15h00, 17h30 - 22h00

10h00 - 15h00, 17h30 - 22h00

10h00 - 15h00

11h00 - 15h00

Wednesday 11h00 - 15h00, 17h30 - 22h00 Saturday

Tuesday

Thursday

4 \$

5.50 \$

Scrambled, fried eggs, eggs over-easy