

COCKTAILS

SPRITZ PÉCHÉ	Amermelade, Prosecco, orange juice, grapefruit syrup	11
BRUNCH APÉRO	Rouge Gorge, Prosecco, apple juice, Monna & Filles crème de cassis	11
GERMAIN ST-GERMAIN	BleuRoyal Gin, St-Germain, cucumber, mint, lemon juice, simple syrup, tonic	12
ESPRESSO MARTINI	Vodka, Barista coffee liquor, Coureur des bois cream, double espresso, simple syrup	14
MATCHARETTO	Miele Amaretto, matcha, milk, served on ice	11
HOT SHOT	Galiano, Frangelico, double espresso, whipped cream	5
COLD SHOT	Galiano, Frangelico, Coureur des bois cream, double espresso, whipped cream	5

SPECIALTY COFFEES

1.5 oz. of alcohol

Cremeaglace Coffee	8
Coffee, Cremeaglace liquor and whipped cream	
Olé! Coffee	8
Coffee, Morbleu spiced rum, Barista coffee liquor and whipped cream	
Specialty Café Latté of the Month	9
Please see our blackboard	
Iced Cappuccino	9
Espresso, banana and Barista coffee liquor	
Team's Coffee	9
Espresso, Miele Amaretto and milk, served on ice	

BEERS

Microbrewery beer of the moment	9
Please ask your waiter for details	

BUBBLIES

Prosecco La Gioiosa	9	40
Cid rosé, Cidrerie Milton 355ml	7	
Mimosa	6	
Prosecco La Gioiosa, orange juice		
Mimosa Pitcher	30	
Prosecco La Gioiosa, orange juice		
Mimosa Mona & Filles	7	
Prosecco La Gioiosa, orange juice, crème de cassis		
Kir royal Pêché	11	
Prosecco La Gioiosa, crème de bleuet Rosemont		

WINES

White		
Chablis La Chablisienne, Cuvée La Sereine	10	48
Sauvignon blanc Les Fumées Blanches Côte de Gascogne	8	35
Red		
Dão Meia Encosta, Portugal	7	30
Rosé		
Languedoc-Roussillon Listel-Gris	8	35
Kir Pêché		
Sauvignon blanc, crème de bleuet Rosemont	10	

COFFEES AND INFUSIONS

Coffee beverages are made with a double shot of espresso.

Regular Coffee	8 oz. 2.75	20 oz. 3.50
Latté	12 oz. 5	15 oz. 6
Vanilla Latté	12 oz. 5.50	15 oz. 6.50
Latté Pêché of the Month		12 oz. 5.50
<i>Please see our blackboard</i>		
Cappuccino	8 oz. 4.50	
Moka	12 oz. 5.50	15 oz. 6.50
Double Espresso / Americano	3	
Cortado	3.75	
Flat White	3.75	
Iced Cappuccino	6	
Iced Latté	5	
Caméllia Sinensis Herbal Teas and Infusions	3	
<i>Please ask us for our selection</i>		
Chai Latté	12 oz. 5	15 oz. 6
Matcha Latté	12 oz. 5	15 oz. 6
<i>Matcha green tea, cane sugar and fruit pectin</i>		

Selection of Milk

Lactose-free, soy, coco, oat or almond

6 oz.	8 oz.	12 oz.	15 oz.
+ 0.50	+ 0.75	+ 1.00	+ 1.25

SMOOTHIES

Our smoothies contain no added sugar

The recipes cannot be modified

The Classic	7
Strawberries, banana and mediterranean yogurt, vanilla	
The Green	7
Spinach, mango, orange and grapefruit juice, green mint	

BEVERAGES

Milk	8 oz. 3.50	12 oz. 4.50
Chocolate Milk	8 oz. 4	12 oz. 5
Hot Chocolate	12 oz. 5	15 oz. 7
58% cocoa		
70% cocoa		
Cold-pressed juice (LOOP)	8 oz. 4	12 oz. 6
Orange		
Better together		
<i>Grapefruit, orange, and ginger</i>		
Magic sip		
<i>Grape, cucumber, pineapple, apple, celery, spinach, lemon, lime, and lemongrass infusion</i>		
Juices	8 oz. 3	12 oz. 4
<i>Orange no pulp</i>		
<i>Apple</i>		
<i>Pink grapefruit</i>		
<i>Pineapple</i>		
Matcha Orange Juice	8 oz. 4	12 oz. 5
Soft Drinks	3	
<i>Coke</i>		
<i>7up</i>		
Montellier Sparkling Water / 355 mL	3	

The Exotic	7
Mango, peach, pineapple juice, coconut milk	
The Energizing	8
Strawberries, blueberries, dark chocolate and soy milk	

GRILLED CHEESE


 Served with potatoes and salad

 Brie and Pear Grilled Cheese 19

Spiced poached pears, with brie cheese and bacon on hazelnut and raisin loaf

Shredded Ham Grilled Cheese 21

Shredded ham, caramelized onions, mix of cheddar and Oka cheese on white loaf

 Veggie Grilled Cheese 20

Roasted seasonal vegetables, goat cheese with lemon zest, cheese curds and squash purée on white loaf

FRENCH TOASTS

 Apple, Raisin and Cinnamon Brioche Bread 20

Cheddar cheese "au gratin", slices of bacon, apple sauce made with Coureur des Bois and maple syrup

 Panko Brioche Bread 21

A mountain of fresh fruit on artisan brioche bread, drizzled with homemade Barista coffee liquor flavored caramel

 Country Bread 20

Cheddar cheese "au gratin", shredded ham, sunny side up egg, salad, potatoes and maple syrup

TRY OUR BAKED BEANS AU FOIE GRAS

... for 4\$

EASY-BAKED OMELETTES


 Served with potatoes and choice of toasts

The Flavorful 19

Shredded ham and Oka cheese

 The Pesto 16

Cheddar cheese and fine herbs oil

 The Wild 19

Wild mushrooms sautéed in maple syrup, pan-fried spinach and onions and Emmental cheese

The Sturdy 20

Deer and apple sausage, bacon, shredded ham and cheddar cheese

 The Muhammara 17

Roasted red bell pepper and walnut spread, goat cheese with lemon zest and fresh basil

**Transform your potatoes
into a mini poutine for 3\$**

This dish contains nuts



*Vegetarian dish or vegetarian option
Please ask one of our team members*



*Vegan option
Please ask one of our team members*



Gluten-free alternative available + 1.50



*Choice of toast(s): white or whole wheat bread
Gluten-free bread + 1.50 \ Hazelnut and raisin bread + 1.25*



Change your potatoes: fresh fruit or salad + 1.50



It is important to mention your allergies and intolerances to the waiter when ordering

HEALTHY INDULGENCES

Grano Bowl 19

Bowl of Greek yogurt with chia seeds and coco milk, blueberry jam, homemade muesli*, grilled almonds, coconut flakes and dark chocolate, choice of toast and fruit

The Velvety 19

Butter mashed squash, homemade muesli* with dry fruits, whipped orange-vanilla mascarpone cheese, choice of toast and fruit

*HOMEMADE MUESLI

Oat flakes, sunflower seeds and pumpkin seeds

Don't forget to complement your meal with our baked beans au fois gras for 4\$

BREAKFAST-LUNCH

Middle East-Style Brioche Bread 20

Ratatouille, avocado, pickled onions and fresh cilantro, served on a brioche bread, with homemade hummus and sunny side up egg

Served with potatoes and salad

Gravlax

with St-Viateur bagel 23

with orange and fennel bread 25

Citrus and dill salmon gravlax, caramelized onions, marinated capers, tarragon whipped cream cheese and poached egg

Served with potatoes and salad

Complete your dish with half an avocado +3

CASSOLETTES

Egg Benedict, Pêché Style 21

Shredded ham, bacon, served on a cheese curds and spices bread pudding, with hollandaise sauce and sunny side up egg

Served with potatoes and salad

Vegetable Cassolette 24

Roasted seasonal vegetables, potatoes, creamy pesto sauce, ratatouille and butter mashed squash, topped with melted goat cheese and sunny side up egg

Served with your choice of toast or salad

Breakfast Poutine 24

Shredded braised beef, potatoes, maple sautéed wild mushrooms, bacon lardons, demi-glace sauce and cheese curds, topped with a poached egg

Served with salad

Egg Benedict with salmon gravlax 24

Salmon gravlax with citrus and dill, served on brioche bread, with roasted cauliflower, hollandaise sauce, capers, fried onions, and poached egg

Served with potatoes and salad

Gravlax Tartine 22

Citrus and dill salmon gravlax, creamy goat cheese, avocado and pickled onions, served on a brioche bread, topped with a crisp vegetable salade and orange dressing

Served with potatoes

Complete your tartine with a poached egg +1

Breakfast Burger 21

Deer and apple sausage patty, bacon, Emmenthal cheese, pickled onions, tomato, homemade ranch dressing, sunny side up egg, served in a brioche bread

Served with potatoes and salad

SHARING AND EQUITY

Please note that during busier hours, if there were exaggeration, we reserve the right to limit the time spent in the establishment. Out of respect and consideration for others, we choose to be sensitive to our clientele needs to make sure the waiting time and overall experience are enjoyable for all.

FOR THE LITTLE ONES

 Aged 10 or less

Beverage included: juice, milk or chocolate milk

Cheddar Cheese Omelette	7
With potatoes and toasts (white or multigrain)	
French Toast	8
White bread, fresh fruit and homemade caramel	
Grilled Cheese	7
Cheddar cheese on white loaf, potatoes	

LITTLE SWEETNESS

 On the side or for dessert!

Little Panko-Style Brioche Bread	14
Velvety Verrine	12
Grano Verrine	12

**CAN'T FINISH YOUR PLATE AND WANT TO ENJOY IT AGAIN LATER?
NO PROBLEM! WE HAVE TWO ECO-FRIENDLY OPTIONS!**

1. Bring your own clean containers
2. Enjoy our 100% compostable containers

CRAVING A LITTLE MORE?

The Small and Big Extras

Baked beans with foie gras	4
Citrus and dill gravlax, caramelized onions and marinated capers	11
Deer and apple sausage	6
Shredded ham	6
Bacon - 3 slices	4
Potatoes	3
Half avocado	3
Orange and fennel bread	5
Green salad with balsamic-maple dressing	4
Hollandaise sauce	3
Homemade ranch sauce	3
Cheese curds	3
Bowl of fruit	5
Maple syrup	2
Homemade Barista coffee liquor flavored caramel	4
Cream cheese with tarragon	3