

BRUNCH

Renoir

EASTER BRUNCH 105\$

APPETIZERS

Snails with garlic flower and Louis d'or
Mimosas eggs with spicy crab, tobiko and chives
Leeks with truffle dressing

SALADS

Roasted vegetables salad with sumac, compressed apples, marinated onions, roasted hazelnuts
Quebec greenhouse cherry tomato salad, Burrata, fresh basil, AOC olive oil
Homemade mesclun and vinaigrette

BOARDS

Grilled and marinated vegetables
Charcuterie board and condiments
Renoir's Pâté en croûte
Cheese plate and fixings

THE SEA

Wild shrimp cocktail
Oysters on ice, mignonette and lemon
Smoked Atlantic Salmon and Toppings
Sea bass carpaccio, smoked potatoes, ravigote sauce and caviar mujoll

ROTISSERIE AND GRILL

Montreal steak spice roasted beef striploin
Gratin dauphinois
Marinated rack of lamb with herbs and Greek yogurt (mint sauce)
Fried spring vegetables with olive oil and seaweed bacon (Dulse seaweed)
Walleye quenelles with Nantua sauce, fresh parsley.
Basquaise style ricotta gnocchis, sheep cheese shavings

ESSENTIALS

Scrambled eggs
Roasted potatoes
Bacon/Sausages
Renoir waffles
Pancakes
Omelettes and various toppings
Eggs benedict
Smoothie of the day
Fresh fruit

SWEET TOOTH

Délices sucrés
Mignardises
Cakes
Biscuits
Candy bar
Chocolate and Marshmallows Fountain

DRINKS

Coffee/Tea/Infusions
Orange/grapefruit juice

MAKE YOUR BRUNCH SPARKLE WITH OUR SELECTION OF BUBBLES

Glass of Prosecco 15\$ - Mimosa Prosecco 18\$
Bellissima (Lillet blanc, liqueur de peche, Prosecco) 22\$
Champagne glass 35\$ - Mimosa Champagne 38\$
Champagne Rose glass 42\$
Bottle of Prosecco 60\$
Bottle of Champagne Veuve Cliquot Brut 190\$

Olivier Perret - Executive Chef - Paul Peyrat - Pastry Chef

Please let us know of any allergies or restrictions. Taxes and service are not included.

