

Please note that this is just an example of our brunch menu. The details change every weekend but the menu retains its basic theme, namely: egg, sandwich, pancake, french toast, etc. We accept group reservations for brunch with a minimum of 20 people with starters to share, choice of one main course, and a dessert. For more information do not hesitate to contact us by phone at 514-544-5038 or email at fabrique.annexe@gmail.com.

SEE YOU FOR BRUNCH!

FESTIVE BRUNCH

Starters to share

Bread, cervelle de canut and homemade pickle

Green salad

Platter of homemade terrine

Pitcher of soup: carrot, orange, rhubarb, caraway

Main courses (choice of one)

Pancake, apple, apple puree, cheddar, boiled egg, maple syrup

or

63° egg, chili, tomato, potato, cheddar, sour cream

or

Sandwich, roast beef, beets, pine nuts, sunflower seeds, Dijon, mozzarella,
French fries cooked in duck fat

or

Caramelised french toast, hazelnut sugar, praline cream,
baby potatoes poached in maple

Desserts

Sponge cake, candied orange, maple, lime, coconut

PRICING:

\$23/guest including filter coffee

\$27/guest Filter coffee, all you can drink orange or grapefruit juice

\$30/guest Filter coffee, all you can drink orange or grapefruit juice, and one mimosa

\$40/guest Filter coffee, all you can drink orange or grapefruit juice, and all you can drink mimosa for 2 hours

\$12/children under 12 years old, choice of main course. Orange juice, grapefruit juice, or glass of milk

******* Taxes and gratuities extra