
FESTIVE BRUNCH #1

It is a seated format where guests will share appetizers and each will have an individual main course. Orders will therefore be taken on-site once all guests have arrived. Capacity of La Fabrique Annexe: 20 to 40 guests. Possible setup: one single table.

Starters to share

Bread, cervelle de canut and homemade pickles

Soup of the day

Mixed greens

Homemade pâtés platter

Main courses

(Please select 3 choices)

French toast, lemon – frangipane cream, apricot – yuzu purée

OR

Pancake, soft-boiled egg, bacon, apple, cheddar, maple syrup

OR

Frittata, buffalo mozzarella, cherry tomato salad, parmesan, pesto

OR

Homemade cranberry English muffin, pulled pork, apricot marmalade, soft-boiled egg, cheddar, homemade fries cooked in duck fat

Additional dessert

(Dessert is chosen for the entire group – one single choice)

Homemade donuts, light maple cream, apple **+\$5/pers.**

OR

Chocolate verrine: chocolate mousse, namelaka, chocolate biscuit, white chocolate siphon – raspberry **+\$7/pers.**

PRICING:

\$35/pers. Unlimited drip coffee; taxes and service not included

\$38/pers. Unlimited drip coffee, orange juice, and pink grapefruit juice; taxes and service not included

\$43/pers. Unlimited drip coffee, orange juice, and pink grapefruit juice, 1 mimosa per person; taxes and service not included

\$55/pers. Unlimited drip coffee, juices, and mimosas for a 2-hour period; taxes and service not included

FESTIVE BRUNCH #2

It is a seated format where guests will share appetizers and each will have an individual main course. Orders will therefore be taken on-site once all guests have arrived. Capacity of La Fabrique Annexe: 20 to 40 guests. Possible setup: one single table.

Sweet and savory appetizers to share

Bread, cervelle de canut and homemade pickles

Soup of the day

Homemade pâtés platter

Homemade yogurt verrine, lemon foam, crumble, fruit compote

Cream puffs

Main courses

(Please select 3 choices)

French toast, lemon – frangipane cream, apricot – yuzu purée

OR

Naan pizza, tofu–sweet potato–coconut croquette, maple-soy sauce, avocado salsa, tomato–coriander–truffle mayonnaise

OR

Salmon tartare, apple–parsnip remoulade, cranberry, parmesan, fried egg, served with homemade fries cooked in duck fat or green salad

OR

Crepe stuffed with bacon, cheddar, soft-boiled egg, apple, maple syrup, breakfast potatoes

OR

Braised beef sandwich, beet and red cabbage marmalade, whole-grain mustard, cheddar, homemade fries cooked

PRICING:

\$41/pers. Unlimited drip coffee; taxes and service not included

\$44/pers. Unlimited drip coffee, orange juice, and pink grapefruit juice; taxes and service not included

\$49/pers. Unlimited drip coffee, orange juice, and pink grapefruit juice, 1 mimosa per person; taxes and service not included

\$61/pers. Unlimited drip coffee, juices, and mimosas for a 2-hour period; taxes and service not included

CHILDREN'S MENU – 12 YEARS AND UNDER

One choice of main dish with a glass of orange juice, grapefruit juice, or milk

Pancake with apple purée and maple syrup

OR

Scrambled eggs, roasted potatoes, and bacon

PRICING:

\$16/child – includes a glass of orange juice, pink grapefruit juice, or milk; taxes and service not included