

# Au Festin de Babette

MARCHANDE DE PETITS BONHEURS

## SAVORY

### BRUNCHS

Served from 11 am to 3 pm on week days and from 10 am to 4 pm on weekend. At "Au Festin de Babette", we serve hearty, tasty, and carefully prepared brunches showcasing our finest products and recipes.

**The Roy** \$19.00  
Vegetable quiche, gratin dauphinois, salad, egg, gazpacho, verrine of the day

**The Drolet** \$20.00  
Eggs Benedict with smoke salmon on English muffins, gratin dauphinois, salad, gazpacho, verrine of the day

**The Saint-Denis \*New\*** \$22.00  
The Norwegian, Roma or Mediterranean Waffle, poached egg, potato salad, gazpacho, verrine of the day

**The Raclette** \$22.00  
Potatoes, raclette cheese, caramelized pearl onions, white ham, prosciutto, egg, salad, verrine of the day

**The Berri** \$19.00  
Prosciutto, sausage, egg, gratin dauphinois, salad, gazpacho, verrine of the day

**The Marianne (on weekend only)** \$19.00  
Sweet pastry, panna cotta with berries, toast, chocolate, butter, jam, fresh orange juice

**The Laurier** \$19.00  
Cream yogurt with honey, muesli, fruits, three mini-crepes, honey, jam, poached egg and soldiers (strips of toast)

**All brunches** have a *tea or a coffee* included. Upgrade to *café au lait* and *cappuccino* +\$1.50. All other drinks are regular price. No free refills on drinks.

Top off your brunch with a *fresh orange juice* +\$5.00.

### SAVORY WAFFLES \*New\*

All savory waffles are served with the house salad.

**The Norwegian Waffle** \$16.50  
Smoke salmon, whipped cream cheese, chives, avocado, cucumber, dill.

**The Goat Cheese** \$15.75  
Goat cheese, grilled zucchinis, cream of beet, balsamic cream sauce

**The Mediterranean** \$15.00  
Artichoke caviar, cherry tomatoes, parmesan cheese, aragula.

**The Bella Vita** \$13.50  
Cherry tomatoes, bocconcini, basil, pesto, balsamic cream sauce

**The Roma** \$16.50  
Prosciutto, cherry tomatoes, aragula, parmesan cheese, balsamic cream sauce

### SAVORY CREPES

All crepes are filled with Emmental cheese. Homemade Breton recipe made with wheat or buckwheat flour,

**The Forestiere** \$10,00  
Mushrooms, fresh herbs

**The Parisienne** \$10,00  
Ham or turkey

**The Complete** \$10,50  
Ham or turkey, egg

**The Campagnarde** \$11,50  
Ham or turkey, mushrooms

**The Ludo** \$11.50  
Fresh tomatoes, pesto

**The Paysanne** \$12.50  
Ham or turkey, egg, mushrooms

**The Croque** \$12.50  
Ham, bechamel sauce

**The Norvegienne** \$13.50  
Smoke salmon, egg

Complement your crepe with a mixed salad for an additional \$3.50. For the true gourmands, do not forget to check out our sweet crepe menu on the reverse side!

### QUICHES

All quiches are served with the house salad.

**Quiche Lorraine** \$12.75

**Vegetable quiche** \$12.75

**Goat cheese, spinach quiche** \$12.75

**Smoke salmon, spinach quiche** \$12.75

### THE SALAD

**The Chevre chaud** \$14.50  
Warm goat cheese croutons, beet, goat cheese, apple, nuts

### THE SIDES

**Gratin Dauphinois** \$5.00

**House salad** \$3.50



Our establishment has been in existence nearly 20 years and its name was inspired by the famous Danish film "Babette's Feast".

The setting, although modest and without pomp nor luxury, is a surprising and enchanting space where guests feel immediately relaxed and at home.

It is in this charming decor and inviting atmosphere that we strive to provide our customers with an authentic and culinary experience.

Even across the Atlantic, our unique hot chocolates beverages, and no less famous "old-fashioned" ice cream, are considered world renowned. This reputation stands on the fact that, day in and day out, we make no concessions in the quality of our ingredients, nor do we compromise in our commitment to our craft and service.

This same sense of service and excellence are found in all of our culinary realizations. You will find in our menu a wide range of dishes and delicacies, based on recipes, many still secret, inspired by the culinary traditions of both Old and New France.



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## SWEET - DRINKS

### SWEET CREPES

<b>The Sucrée</b> Butter, sugar	\$6.25
<b>The Babette</b> Homemade chocolate	\$7.25
<b>The Nutella</b> Hazelnut chocolate	\$7.25
<b>The Crepe Citron</b> Sugar, lemon juice	\$7.75
<b>The King Kong</b> Banana, homemade chocolate	\$7.75
<b>The Belle Helene</b> Pear, homemade chocolate	\$7.75
<b>The Dame Blanche</b> Vanilla ice cream, homemade chocolate	\$7.75
<b>The Caramel</b> Homemade salted butter caramel	\$7.75
<b>The Choco Caramel</b> Chocolate and salted butter caramel	\$8.50
<b>The Chestnut Cream</b> Chestnut Cream	\$8.50

Extra vanilla ice-cream +\$2.00

### SWEET WAFFLES \*New\*

<b>The Chocolate Waffle</b> Homemade chocolate sparkled with caramel chocolate pearls	\$9.00
<b>The Nutella Waffle</b> Nutella sparkled with caramel chocolate pearls	\$9.25
<b>The King Kong Waffle</b> Banana, homemade chocolate sparkled with caramel chocolate pearls	\$11.00
<b>La Strawberry Banana Waffle</b> Strawberry, banana, homemade chocolate sparkled with caramel chocolate pearls	\$12.00
<b>The Caramel Waffle</b> Homemade salted butter caramel sprinkled with crunchy chocolat-caramel pearls	\$10.00
<b>The Choco Caramel Waffle</b> Homemade salted butter caramel and chocolate sprinkled with crunchy chocolat-caramel pearls	\$13.00

Extra whipped cream : +2,50\$

### PASTRIES AND DESSERTS

<b>Croissant</b> (if available)	\$2.50
<b>Chocolatine</b> (if available)	\$3.00
<b>Brioche</b> (if available)	\$3.00
<b>Brownie</b>	\$3.50
<b>Chocolate Lava Cake</b>	\$5.50
<b>Panna Cotta</b>	\$5.50
<b>Creme Brulee</b>	\$5.50
<b>Chocolate mousse</b>	\$5.50

### HOT CHOCOLATES

DARK CHOCOLATE	Cup	Bowl
<b>The Belge</b> 55% Cocoa	\$5.00	\$7.00
<b>The Azelia</b> Milk chocolate with hazelnuts	\$5.75	\$7.75
<b>The Babette</b> 55% Cocoa flavored with ginger, cinnamon and cardamom	\$5.50	\$7.50
<b>The Guayaquil</b> 64% Cocoa (Equator)	\$5.50	\$7.50
<b>The Dalmatien</b> 55% Cocoa and white chocolate	\$5.50	\$7.50
<b>The Euskaria</b> 55% Cocoa flavored with Espelette pepper	\$5.50	\$7.50
<b>The Chocolat Orange</b> 55% Cocoa and squeezed orange	\$5.75	\$7.75

### WHITE CHOCOLATE

<b>The Chai</b> White chocolate flavored with ginger, cinnamon and cardamom	\$5.50	\$7.50
<b>The Dante</b> White chocolate flavored with Espelette pepper	\$5.50	\$7.50
<b>The Everest</b> White chocolate	\$5.00	\$7.00

### VALRHONA GRANDS CRUS

<b>The Manjari (Grand Cru)</b> 64% Cocoa Trinitario beans (Madagascar)	\$5.75	\$7.75
<b>The Guanaja (Grand Cru)</b> 70% Cocoa Criollo and Trinitario beans	\$5.75	\$7.75

Extra almond milk : + \$0.50 cup, \$1.00 bowl

### COFFEES

<b>Ristretto (short shot) Espresso</b>	\$2.50
<b>Lungo (long shot) Espresso</b>	\$2.75
<b>Double Espresso</b>	\$3.25
<b>Americano</b>	\$2.75
<b>Cafe au lait</b>	\$3.50
<b>Cappuccino</b>	\$3.75
<b>Macchiato</b>	\$2.75
<b>Mocha</b>	\$4.00
<b>Warm milk with honey</b>	\$3.25

Extra Decaf or almond milk +\$0.50

### COLD DRINKS

<b>Iced Coffee Latte</b>	\$4.25
<b>Iced Mocha</b>	\$5.50
<b>Iced Chocolate</b>	\$5.50
<b>Homemade Iced Tea</b>	\$3.50
<b>Smoothie Bleuberry, blackberry, banana, apple</b>	\$5.00
<b>Fresh orange Juice</b>	\$5.00
<b>Perrier (250ml)</b>	\$2.50
<b>San Pellegrino (500ml)</b>	\$4.50
<b>Coca Light</b>	\$2.50
<b>Water</b>	\$2.00
<b>Glass of milk</b>	\$2.50

### TEAS

<b>GREEN TEAS</b>	\$3.50
Sencha	
Genmaicha	
Sencha Cherry et Rose	
Miss Li	
Petit Bonheur	
<b>OOLONG TEAS</b>	\$3.50
Orange Blossom and Orange	
<b>BLACK TEAS</b>	\$3.50
Earl Grey	
English Breakfast	
Russian Winter	
Limoncello	
<b>HERBAL TEAS</b>	\$4.00
Camomille	
Nature (Rooibos)	

