

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, soup, verrine of the day

The Saint-Denis *New* \$22.00
The Norwegian, Roma or Mediterranean Waffle, poached egg, potato salad, soup, 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, soup, 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 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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MARCHANDE DE PETITS BONHEURS

SWEET - DRINKS

SWEET CREPES

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

Extra vanilla ice-cream +\$2.00

SWEET WAFFLES *New*

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

PASTRIES AND DESSERTS

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

HOT CHOCOLATES

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

WHITE CHOCOLATE

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

VALRHONA GRANDS CRUS

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

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

COFFEES

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

Extra Decaf or almond milk +\$0.50

COLD DRINKS

Iced Coffee Latte	\$4.25
Iced Mocha	\$5.50
Iced Chocolate	\$5.50
Homemade Iced Tea	\$3.50
Fresh orange Juice	\$5.00
Perrier (250ml)	\$2.50
San Pellegrino (500ml)	\$4.50
Coca Light	\$2.50
Water	\$2.00
Glass of milk	\$2.50

TEAS

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

