

PERLES ET PADDOCK

**BRUNCH COCKTAILS**

DISCO PASTÈQUE .....13  
*Gin, campari, vermouth bianco, watermelon*

DEWS AND DON'TS .....13  
*Barr Hill gin, ginger, lemon, honeydew*

P&PEACH .....13  
*Vodka, peach tea, basil, orange blossom*

MIMOSÉ .....14  
*Cava, grapefruit, grape, beet, ginger, apple*

**COFFEE (ZAB MONTREAL ROASTER)**

ESPRESSO SIMPLE .....3

ESPRESSO DOUBLE .....3,5

AMERICANO .....3,5

CORTADO .....4

MOCCACINO .....4,5

LATTE .....4

LATTE BOWL .....5,25

MATCHA LATTE .....4

MATCHA LATTE BOWL .....5,25

HOT COCHOLATE .....4

HOT CHOCOLATE BOWL .....5,25

\*SUPPLEMENT FOR VEGETABLE MILKS

**TEA - INFUSION (MAISON DE THÉ CAMELLIA SINENSIS)**

GREEN TEA - SENCHA NAGASHIMA .....4

GREEN TEA - PERLES DU DRAGON .....4

WULONG TEA - SI JI CHUN .....4

BLACK TEA - ASSAM BREAKFAST .....4




MINTH INFUSION .....4

CHAMOMILE, ROSE, AND CITRONELLA INFUSION .....4


PERLES ET Paddock


BAR


OYSTERS OF THE DAYS (6-12) .....18 / 36  
*Half garnished, half plain and mignonette of the moment*

PONT-NEUF POTATOES    .....5  
*Mayo of the day*

PEI MUSSEL ARANCINI .....13  
*Lobster stock risotto, arrabiata sauce, parmesan*

ROASTED CAULIFLOWER SALAD  .....13  
*Turmeric, buttered cauliflower purée, hazelnut vinaigrette and crumble, pomegranate and fresh mint (vegan option available)*


ROASTED BONE MARROW WITH FLEUR DE SEL  .....17  
*Served with fresh bread - with Bourbon toboggan +5 \$*




HAZELNUT DUCK TARTARE  .....15  
*Knowlton duck breast, roasted hazelnuts, port haskap berries, spicy popcorn, sourdough bread with figs and hazelnuts*

CHARCUTERIE AND CHEESE BOARD .....35  
*Gré des Champs, duck rillettes, chorizo, prosciutto, marinated vegetables, homemade mustard*


BRUNCH

FRESH FRUITS FROM THE MARKET .....PM

BRIOCHE BREAD AND HOMEMADE JAM  .....6  
*Salted butter \$ 0,50*

WALDORF SALADE    .....11  
*Apple, pear, celery roots, cranberry and walnut crumble, pine tree vinaigrette, dehydrated apple*

ROASTED BRUSSELS SPROUT SALAD .....17  
*Runny fried egg, crispy prosciutto, parmesan, buttermilk vinaigrette*

FRENCH TOAST  .....14  
*Goat cheese dulce de leche, coulis and seasonal fruits*

SEARED BLACK PUDDING .....18  
*Pink lady apple butter, bacon jam, sea buckthorn gel, brioche bread, egg cooked at 64 ° C*

WHELKS .....20  
*Chablisienne sauce with wild mushrooms, potato rösti and poached egg*

SHRIMP BÉNÉDICTINE .....22  
*Nordic shrimps, 2 poached eggs, béarnaise sauce, spinach, mullet roe, fried lichen, fennel salad*

Our breads come from chez Guillaume bakery. They may contain traces of nuts and peanuts.



GLUTEN-FREE



VEGETARIAN



VEGAN



LACTOSE-FREE