

MATINS ZINZINS

— Journal et café pour bien commencer! —

WE PROMISE YOU THE BEST...

The best coffee in Quebec City, a delectable old-fashioned hot chocolate, a selection of exceptional teas, your choice of toast*, homemade jam or apple butter and a sincere morning smile. *Bonne journée!*

*Gluten-free bread available

THE COCHON DINGUE'S HEALTHY MORNINGS



ALL OUR BREAKFASTS ARE SERVED WITH REGULAR COFFEE **OR** ESPRESSO (2nd cup is offered without charge) **OR** LATTE **OR** CAPPUCCINO **OR** OLD FASHIONED HOT CHOCOLATE

BOWL OF HOMEMADE ORGANIC OATMEAL 10.50

With choice of caramelized apples and nuts or seasonal berries, served with maple cream, choice of toast and homemade jam or apple butter

EGG WHITE OMELETTE 12.45

Grilled vegetables, fruit, organic bread and homemade jam or apple butter

Add goat cheese: +2.00

THE MOUNTAINEER'S BOWL 13.25

Harvest crunch, raspberry yogurt, banana, pure maple syrup crumble with a slice of cranberry bread

BREAKFAST TARTARE 12.95

Delicious mix of fresh fruit, homemade granola, vanilla yogurt, honey, dried fruit, and your choice of toast served with our homemade jam or apple butter

THE GOOD START 15.25

A poached egg (1) on an English muffin, choice of cheese, fresh fruit and homemade jam or apple butter

ON THE GO

"P'TITS MATINS" 5.25

Choice of bread served with homemade jam or apple butter

BAGEL & CREAM CHEESE 7.50

Bagel served with cream cheese and homemade jam

LITTLE TREATS AND EXTRAS

HOMEMADE JAM OR APPLE BUTTER

— 1.50 —

TOASTED SLICE OF CRANBERRY BREAD (1)

— 2.25 —

CRETONS OR CHEESE

— 2.50 —

BAKED BEANS

— 2.50 —

CAFÉ DINGUE O Casey's or Coureur des bois cream or Jameson and espresso 4.95

THE SPECIAL MORNING DRINK (Prosecco and choice of juice) 8.50

FESTIVE MIMOSA (Prosecco bottle and choice of juice pitcher) 44.95

For the kids - 6.50

Egg (1), toast (1), bacon **or** sausage **or** ham served with fried potatoes with onions



French toast with strawberries **or** banana **or** seasonal fruit served with pure maple syrup **or** chocolate sauce



French crêpe (1) served with strawberries **or** banana **or** seasonal fruit with pure maple syrup **or** chocolate sauce



Including milk **or** chocolate milk **or** juice **or** hot chocolate

10 years and under until 11:15 a.m. Monday to Friday and until 2 p.m. on Saturday, Sunday and holidays

TOUS POUR OEUFS

— Lors de ta coquille! —



ALL OUR BREAKFASTS ARE SERVED WITH REGULAR COFFEE **OR** ESPRESSO (2nd cup offered without charge) **OR** LATTE **OR** CAPPUCCINO **OR** OLD FASHIONED HOT CHOCOLATE

THE CLASSIC

Egg, choice of meat or cheese, seasoned hash browns and onions, little treat, your choice of toast and homemade jam or apple butter

1 egg — 9.25

2 eggs — 10.75

THE GOURMET PLATE

2 eggs any style, bacon, ham, sausage, seasoned hash browns and onions, little treat, cranberry bread, crêpe with maple butter, baked beans, your choice of toast and homemade jam or apple butter

— 17.25 —

BREAKFAST CASSEROLE

14.50

New potatoes, ham and maple sausage, tomato sauce, Fleurmier cheese, and scrambled eggs

TOMATO SAUCE AND ASPARAGUS RÖSTI

Rösti, poached egg, asparagus, tomato sauce, Parmesan, your choice of toast, homemade jam or apple butter

1 egg — 12.95

2 eggs — 14.95



BREAKFAST POUTINE

14.95

Hash browns, sausage with peppers, ham and chopped onions, Hollandaise sauce, cheese curds and fried egg (1)

EGG CASSEROLES

Scrambled eggs topped with listed ingredients, served with seasoned hash browns and onions, little treat, your choice of toast and homemade jam **or** apple butter

VEGETABLES AND GOAT CHEESE

— 14.25 —

MIGNERON CHEESE AND BECHAMEL SAUCE

— 15.25 —

SMOKED SALMON, ASPARAGUS AND FLEURMIER CHEESE

— 16.75 —

EGGS BENEDICT

Poached egg on a toasted english muffin with hollandaise sauce, served with seasoned hash browns and onions, little treat, your choice of toast and homemade jam **or** apple butter

HAM

1 egg — 12.95

2 eggs — 14.95

SMOKED SALMON AND CHEESE

1 egg — 15.95

2 eggs — 17.95

HOMEMADE DUCK CONFIT

1 egg — 16.50

2 eggs — 18.50

OMELETTES

3 egg omelette served with seasoned hash browns and onions, little treat, your choice of toast and homemade jam **or** apple butter

ALPINE

14.25

Vegetables and goat cheese

HAM AND CHEESE OMELETTE

15.25

Ham, Boursin cheese, chives and shallots



DU LAC-SAINT-JEAN

15.25

Blend of mushrooms, green peppers, onions, ham, bacon, sausage and cheese curds

SANDWICHES

Served with seasoned hash browns and onions and little treat



CROQUE À CHEVAL

16.50

Première Moisson's bread, bechamel, pulled ham, tomatoes, Cheddar cheese and fried egg

BREAKFAST PANINI

13.95

Eggs (2), Cheddar cheese, ham and mayo on toasted country bread

RÉVEIL SUCRÉ

— Pas de chicane dans la cabane! —



ALL OUR BREAKFASTS ARE SERVED WITH REGULAR COFFEE OR ESPRESSO (2nd cup offered without charge) OR LATTE OR CAPPUCCINO OR OLD FASHIONED HOT CHOCOLATE

THE COUNTRY SPECIAL

16.25

Scrambled egg on toast, topped with mushrooms, bacon and Hollandaise sauce, served alongside a French crêpe filled with caramelized cinnamon apples and maple cream sauce with Swiss cheese and seasoned hash browns and onions

THE CHARLEVOIX PLATE

17.25

½ waffle with fruit and maple cream sauce, a scrambled egg, spinach and cheese casserole served with seasoned hash browns and onions

THE DELICIOUS ONE

18.25

French crêpe stuffed with a duck, leek and onion filling served with hollandaise sauce, cranberry French toast, poached egg (1), seasoned hash browns and onions and a little treat

FRENCH CRÊPES

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French crêpes (3) served with butter and pure maple syrup 10.95

French crêpes (3) served with fruit and raspberry coulis 15.50

BLUEBERRY PANCAKES 13.95

Pancakes (3) served with fresh blueberries and our legendary maple cream sauce

CRÊPES "AU GRATIN" 15.25

Au gratin French spinach crêpe with a ham and mushroom filling, topped with bechamel sauce and served with seasoned hash browns and onions and a little treat

THE CHEF'S SPECIAL 15.95

Fruit tartare, cranberry French toast (1) and crêpe with maple butter

FRENCH TOAST AND WAFFLE

TRADITIONAL FRENCH TOAST 11.25

French toast (3) served with butter and pure maple syrup

ÎLE D'ORLÉANS STYLE FRENCH TOAST 14.25

French toast (2) served with caramelized cinnamon apples topped with our legendary pure maple cream sauce

FLOWER SHAPED WAFFLE 14.95

One large homemade flower shaped waffle served with seasonal fruit, whipped cream and our legendary pure maple cream sauce

HOT DRINKS

COFFEE *

cup
Single espresso — 2.95
Café allongé — 2.95
Double espresso — 3.95
Capuccino — 3.95

*Available in decaf

cup — bowl
Regular coffee — 2.75
Moka — 3.95 — 4.75
Viennois — 3.95 — 4.75
Café au lait — 3.95 — 4.75

HOT CHOCOLATE

cup
Régulier — 2.95
Old-fashioned — 4.25



Made with 64% chocolate chips from Laura Secord

DAVIDSTEA

— 2.75 —

DAVID'S BREAKFAST TEA

Perfect blend of teas from India and Nepal

THE BUZZ

Ginger, matcha, maté, guarana and citrus

CREAM OF EARL GREY

A creamy twist on the classic earl grey with a rich hint of vanilla bean

SILK DRAGON JASMINE

Green tea with night-blooming jasmine flowers

BUDDHA'S BLEND

A zen blend of jasmine pearls, hibiscus blossoms and white and green tea

JAPANESE SENCHA

Green tea

FOREVER NUTS

Nutty jumble of almonds, apple, cinnamon and beetroot

CINNAMON ROOIBOS CHAI

Rooibos, cinnamon and apple