

BRUNCHS HORTUS



BRUNCH INCLUDES, yagourt with homemade granola, bread from Citron Confit bakery (glutten free), hortus jam, filter coffee or tea. Also, in shareable dishes, fingerling potatoes and seasonals organic Quebec fruits (according to the market arrival).

 LA POUTINE BRUNCH Fingerling potatoes, roasted butternut squash, smoked sauce, shredded Quebec beef confit, L'Isle-aux-Grues cheddar and cheese curds, poached duck egg, béarnaise sauce, bacon	27.95
 ORGANIC KING SALMON Semi-smoked salmon, gluten-free multigrain bread, poached duck egg, hollandaise sauce, bacon, turnip lacto-fermented with lemon zest, shellfish juice	27.95
 ORGANIC DU BRETON Duck eggs omelette, bacon, Chemin Hatley cheese, chives, small salad and seasonal vegetables	27.95
 LE BRIN NATURE Scrambled duck eggs, shallots, fresh herbs, bacon, organic vegetables from the Manche de Pelle farm	26.95
 THE QUEBECKER Québec meat pie "Tourtière", wild boar creton, fried duck egg, cranberry ketchup, guinea fowl sausage with gouda, baked beans, crispy bacon Hortus	28.95
  OH BIO Smoothie bowl with blackcurrant and sheep milk yogurt, homemade granola, maple foam, crêpe, squash jam, caramelized apples	26.95
MAPLE COFFEE Coffee, maple whisky & maple whisky cream	10
HOT CHOCOLATE WITH HOMEMADE MARSHMALLOW Milk chocolate ganache, maple syrup foam	6.50
SPRITZ WAKE UP CALL 100% natural orange flavored Chandon Garden Spritz sparkling wine.	15

EXTRAS

HORTUS BACON	4
DUCK EGG	4
BAKED BEANS	4
CHEESE	5
ESPRESSO OR LONG	2.50
LATTE OR CAPPUCCINO	CUP 3 BOWL 4



ABOUT US



OUR PARTNERS