



LE baluchon  
ÉCO-VILLÉGIATURE

## Locally-sourced breakfast

(included for guests with an accommodation package)

*Full of surprises, our breakfast plates will enable you to enjoy the irresistible flavours produced by our knowledge and skill.*

### OUR DISHES

#### **PLATTER OF DAILY SELECTION OF VIENNOISERIES 12,75\$**

Viennoiseries (3), muffin, grapes, yogurt, cheddar portion and homemade jam

#### **ANCIENT GRAINS 12,75\$**

Barley gruel garnished with dates and apples, flavoured with almond milk, kamut toast from our own bakery and homemade jam

#### **AMERICAN BREAKFAST 14\$**

One egg, kamut toast from our own bakery, rosemary-flavoured bacon, potatoes and homemade jam

#### **OLD-TIME COMFORT FOOD 15\$**

Bread pudding with coconut milk and cinnamon, egg custard tart with vanilla and nutmeg and pancake with maple syrup

#### **CHOUX PASTRY TART 15\$**

Choux pastry tart stuffed with egg, marinated trout and smoked salmon, poached egg on a bed of arugula, soya beans and citrus

#### **WE TAKE YOUR HEALTH SERIOUSLY 15,50\$**

Verrine layered with crumble, vanilla panacotta, fruit, Florentine croquants, mascarpone and mango surprises

#### **SWEET AND SAVOURY 17\$**

Roulade with buckwheat pancake garnished with provolone, capicollo, pecans and pears, served with sweet potato chips

**\$2 extra fee for people staying in the inns**

#### **HERBAL NUTRIENTS 17\$**

Orange and chocolate flavoured vegan French toast with orange and chocolate, garnished with orange marmelade and chocolate sauce

**\$2 extra fee for people staying in the inns**

#### **OUR CLASSIC NORTHERN EGGS 18\$**

Two eggs, kamut toast from our own bakery, rosemary-flavoured bacon, homemade sausage with cheddar, potatoes, baked beans and homemade jam

**\$3 extra fee for people staying in the inns**

Prices are quoted before taxes and service charge.

August 2016



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## Children's menu

(Up to 12 years of age)

(included in accommodation package for children from 5 to 12)

### **"ALL DRESSED" PANCAKE 7\$**

Pancake served with chocolate sauce, banana and maple syrup

### **GRILLED CHEESE 7\$**

Grilled cheese sandwich with two slices of bread from our own bakery and served with hash browns

### **MINI PASTRY PLATTER 7\$**

Your choice of two viennoiseries (croissant, chocolatine or homemade muffin), served with cheddar cheese, fruit and jam

### **LOCALLY-SOURCED EGG 9\$**

One egg served with hash browns and toast from bread from our own bakery

## MORNING BEVERAGES

### **Our fairtrade-certified coffee**

A rich, floral-flavoured blend. Outstanding in espresso and lightly-sweetened. When filtered, this coffee is of notable acidity and full-bodied.

Milk coffee.....	\$4.25
Cappuccino.....	\$4.25
Espresso/or with extra water.....	\$3.25
Double espresso .....	\$3.75
Hot black or milk chocolate .....	\$4.00
Filtered coffee .....	\$2.50

### **Teas**

Bai Hao Yin Zhen / Chine (75° infusion, white tea) .....	\$4.50
Hojicha Shizuoka / Japon (90° infusion, roasted green tea).....	\$4.50
Perles du dragon (85° infusion, jasmine green tea) .....	\$4.95

### **Alcoholic beverages**

Hot chocolate du Moulin (with white creme de menthe) .....	\$5.00
Mimosa (sparkling wine and orange juice).....	\$4.75
Baluchon mimosa (sparkling wine, orange juice and melon liqueur) .....	\$5.25