



The ROYAL BRUNCH

for two | 120

new york steak, scrambled egg, shaved truffle,
tomato compote

house made smoked salmon, acadian caviar, citrus,
bagel chips

mini french toast, foie gras, ontario apple chutney,
red wine jus, spiced nut

crispy pork belly, snow pea, crispy pancetta, mint,
parmesan, sherry vinaigrette

mini croque madame, gruyere sauce, smoked ham,
poached egg, crispy shallot

seasonal fruit and berry bowl

petit dessert tower

daily pastry basket

fresh squeezed juice of the day

chocolat chaud

add Bottomless Mimosas or Bellinis 25
add Bottomless Kir Royale 60

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BRUNCH EXPERIENCE

two-courses 42
three-courses 54

add Bottomless Mimosas or Bellinis 25

APPETIZERS

Local Oysters
tarragon mignonette

Beef Tartar
pickled mushroom, grain mustard, spicy tomato jam,
whole grain crostini

Lime Kale Caesar
sourdough, lime yogurt dressing, smoked bacon,
parmesan

Beet & Burrata
chimichurri, whole grain crostini

Maple Squash Soup
candied pumpkin seed

Crispy Pork Belly
snow pea & mint, pancetta, parmesan, red wine jus

MORNING FAVOURITES

Vegan Bircher Muesli
coconut milk, candied apricot, oat, chia seed

Açaí Berry Bowl
house made granola, coconut, banana, blueberries,
strawberries

Egg White Omelette
smoked tomato compote, wilted spinach, wild
mushrooms

Croque Madame
black forest ham, Quebec gruyère, creamy cheese sauce,
poached egg

French Toast
wild blueberry compote, chantilly cream

Eggs Benedict
choice of: smoked salmon, peameal bacon, creamy
spinach

english muffin, grilled tomato, poached egg, hollandaise

BRUNCH SIGNATURES

Avocado Toast
guacamole, grilled avocado, poached egg, oven-
dried tomatoes

Fried Egg Cassoulet
bean & chorizo cassoulet, grilled baguette, crème
fraiche

Steak & Egg Florentine
new york steak, poached egg, garlic spinach,
lemon hollandaise, toasted pumpkin bread

Nova Scotia Lobster Rolls
grainy mustard, lemon aioli, crispy lettuce,
saffron pickled fennel

Fried Chicken & Waffle
pepper jack cheese, maple syrup, chicory leaves

Veal Schnitzel
chicory, gaufrette potato, Whole Grain Mustard

Selection of Artisanal Local Cheeses
house preserves

DESSERT

Grand Bar Trio
As an ode to our Grand Bar, we have created a sampling of
classic desserts each showcasing a unique style of whisky

Sticky Toffee Pudding
honey whisky ice cream

Milk Chocolate Profiterole
caramel milk chocolate ganache

Maple Butter Tart
apricot

Tart Au Citron
lemon, toasted meringue, raspberry coulis,
raspberry sorbet

Crème Brûlée
vanilla, ice wine, fresh berries

The King's Cake | 26
thirteen-layer chocolate cake, 64% guayaquil
ganache, vanilla ice cream, chocolate sauce

Executive Chef Guillaume Robin

BEVERAGES

SMOOTHIES | 12

Four Berry

Mango, Banana, Orange

Spinach Kale, Apple, Passionfruit

JUICES | 8

Daily selection from our Mixologists

HOT BEVERAGES

Brewed Coffee | 5

Espresso | 5

Double Espresso | 7

Americano | 5

Cappuccino | 7

Latte | 7

LOOSE LEAF TEAS | 7

Black:

Signature Black, Heavenly Cream, Earl Grey Classic

Herbal & Tisane:

Citron Calm, Ginger Twist, Jasmine Twist, Marrakesh Mint

St. Regis Signature Tisane:

Midnight Blossom

BRUNCH