



ROYAL BRUNCH

Welcome Mimosa

Available with Non-Alcoholic Sparkling Wine

FOR THE TABLE

Seasonal Sliced Fruits

Daily Selection of Fruits & Berries
(V)

Maple French Toast

Pear & Apricot Chutney, Local Maple Syrup, Brioche
(G) (D)

Burrata Salad

Chicory, Belgian Endive, Squash Purée, Kale Pesto,
Citrus Maple Vinaigrette, Spiced Hazelnuts
(N) (G) (D)

Smoked Salmon & Caviar

Citrus, Kaluga Caviar, Bagel Chips, Dill & Crème Fraîche
(D) (G)

ENTRÉE

Selection of one:

Lobster & Asparagus Crêpes

Canadian Lobster, Premium Local Asparagus, Sauce Mornay, Poached Eggs
(G) (D)

Steak & Eggs

Coffee Rubbed 5oz Filet Mignon, Grilled Tomato, Sunny Side-Up Eggs, Potatoes

Egg White Frittata

Local Mushrooms, Parmesan, Stewed Navy Beans, Grilled Sourdough
(G) (D)

DESSERTS

Lemon Meringue Profiteroles

(G) (D)

Coconut Milk Chocolate Tart

Vanilla Ganache, Blueberry Coulis
(N) (G) (D)

Petits Fours

Pâtes de Fruits, Chocolate Truffle, Passion Fruit Caramel
(D)

SWEET START

Buttermilk Pancakes

Fresh Berries, Chantilly Cream, Canadian Maple Syrup

(D) (G)

25

Brown Butter French Toast

Locally Baked Brioche, Fresh Berries,
Canadian Maple Syrup, Chantilly Cream

(D) (G)

25

From The Bakery

Daily Selection of Baked French Viennoiseries,
Butter, Fruit Compote

(D) (G)

16

SIGNATURES

Lobster & Asparagus Crêpes

Canadian Lobster, Spinach, Premium Local Asparagus, Sauce Béarnaise

(SF) (D) (G)

45

Chicken & Waffle

Fried Truffle Chicken, Savoury Waffle, Truffle Honey, Watercress

(D) (G)

37

Steak & Eggs

Coffee Rubbed 5oz Filet Mignon, Sunny Side-Up Eggs,
Grilled Ontario Tomato, Baby Parmesan Potatoes

(D)

50

Vegetarian Option: Substitute with Grilled Portobello Caps, Chimichurri Sauce

30

Mushroom Truffle & Brie Omelet

Free Range Eggs, Parmesan Potatoes, Local Mushrooms, Kale Pesto

(D)

37

WELLNESS FAVOURITES

Açaí Berry Bowl

Housemade Granola, Coconut Yogurt, Banana,
Blueberry, Strawberry, Raspberry

(V)(N)

19

Protein Bowl

Housemade Granola, Greek Yogurt, Fresh Berries, Banana, Almond

(N)

17

Avocado Toast

(Gluten Free Available)

Grilled Sourdough, Cherry Tomato, Seasonal Greens

(Ve)

24

Add Poached Eggs or Roasted Mushrooms +5

Add Smoked Salmon +7

Egg White Omelet

Spinach, Kale, Feta, Avocado, Roasted Tomato Sauce

25

Huevos Rancheros

Slow Roasted Tomato Sauce, Corn Tortilla, Free Range Fried Eggs,
Feta, Avocado, Charred Corn Salsa

(D)(GF)

30

Seasonal Sliced Fruits

Daily Selection of Fresh Fruits and Berries

16

EGGS & MORE

Canadian Breakfast

Two Eggs Any Style, Breakfast Potatoes, Fresh Fruit, Toast
Choice of: Country Pork Sausage, Chicken Sausage or Bacon
Juice, Tea or Brewed Coffee

31

Eggs Benedict

(Gluten free available)

English Muffin, Free-Range Eggs,
Baby Potatoes, House Green Salad, Sauce Hollandaise
Choice of: Smoked Salmon or Peameal Bacon or Truffle Florentine

29

HOT BEVERAGES

Coffee

Espresso/ Macchiato 7
Double Espresso/ Macchiato 9
Americano 8
Cortado 8
Regular Coffee 8
Café Latte 9
Cappuccino 9
Mocha 9

Sloane Tea | 8

Midnight Blossom - St. Regis Signature	Citron Calm
Sencha Classic	Marrakesh Mint
Signature Black	Jasmine Mint
Heavenly Cream	Earl Grey Classic

HEALTHY BEVERAGES

Four Berry Smoothie | 11
Energize Green Smoothie | 11

Fresh Juice | 10
Orange, Grapefruit or Apple

(VG) - Vegetarian
(G) - Gluten
(P) - Pork
(V) - Vegan
(SF) - Shellfish
(N) - Nuts

Parties more than 6 guests will be subject to a service charge of 18%.
To better serve all guests joining us at LOUIX LOUIS, we ask that guests limit the
splitting of checks to 4 ways. Checks may be split evenly or by individual guest.
Splitting of items cannot be accommodated.