

*Le Fleuron (restaurant et salle de réception)*

*Sunday-style Brunch*

*Fresh citrus juice*

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*House-baked butter croissant,  
blueberry and raspberry jam and assorted fresh fruit*

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*Rabbit terrine with hazelnuts, house deli meats and fine cheeses*

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*Rotollo stuffed with cheese and  
Portobello mushrooms served in a rosé sauce flavoured with fine herbs*

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*Eggs Benedict in a creamy Camembert sauce with a light olive flavour*

*Chef's Suggestions*

*Filet mignon slices flambéed in  
Brandy and served in a pepper sauce with button mushrooms*

*Or*

*Salmon fillet in Marseille pastis and served with asparagus tips*

*Or*

*Caribou sausage in a Chablis & Meaux mustard sauce*

*Or*

*Breast of chicken in a light cream and pink peppercorn sauce*

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*Maple Genoese cake with grilled almonds,  
pear and two-chocolate mousse, house mango and raspberry sorbet*

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*\$19.95*

225, Saint-Laurent Ouest (entre St-Jacques & St-Thomas), Vieux-Longueuil  
Réservations & Informations : (450) 646-2665, [www.lefleuron.com](http://www.lefleuron.com) ou écrire à : [info@lefleuron.com](mailto:info@lefleuron.com)