



Måltid

NORDIC BRUNCH

If your admission to the event does not include the meal, a \$28 surcharge will be applied.

FIRST COURSE

FRUIT VERRINE

with a light boreal herb syrup

OR

SMOOTHIE OF THE DAY

SECOND COURSE

PULLED SUCKLING PIG BREAKFAST SANDWICH

Over-easy egg • Smoked cheddar • Bacon marmalade • Tomatoes • Lettuce

*Served with greens or potato salad

*Vegan BLT option with tofu bacon available

ROASTED WINTER SQUASH AND BRUSSELS SPROUT SALAD

Apples • Cipollini onions • Barley • Cashew ricotta • Miso coffee vinaigrette

WARM SMOKED SALMON FROM FUMOIRS GOSSELIN ON A BAGEL

Beurasse goat cheese with herbs • Whortleberry jelly • Pickled onions • Poached egg • Nasturtium

*Served with greens or potato salad

CARDAMOM VAFLER (WAFFLE)

Berries and jam • Served with honey, maple syrup, or chocolate sauce

CHOICE OF COFFEE, TEA, OR HERBAL TEA

OR

MANDEL FORTIFIED COFFEE +\$5

Avril amaretto • Soy beverage • Espresso • Caramelized pecans

CAMPFIRE FORTIFIED COFFEE +\$5

Coureur des bois maple whiskey liqueur • Maple syrup • Marshmallow Chantilly

NORDIC MIMOSA +\$10



Nut-free



Gluten-free



Vegan



Vegetarien



Lactose-free

Don't hesitate to ask us to modify your dish so that it suits your allergies, intolerances, or eating habits.

Tip not included.