



# mother's

# DAY MENU





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## **Brunch (in boutique only)**

### **Savoury Crêpe**

\$24.95

Seared scallops, leak fondue, shallots confit and sour cream

### **Sweet Crêpe**

\$15.95

Crêpe Suzette with Grand Marnier

## **À la Carte (pick up/delivery only)**

\$28.95

Seared Halibut with pea mint purée, haricot vert, mushroom and Guatemalan carrots

## **Desserts**

### **Strawberry Coconut Charlotte aux Fraises and/or Raspberry Millefeuille**

Serves 4: \$38.00

Serves 6: \$57.00

Serves 8: \$76.00



### **Macarons**

Box of Five - \$15

Chocolate - Salted Caramel - Lemon

## S A V O U R Y

**HOT**

Minimum 10 bites per item  
\$3.00/bite

**VOL-AU-VENT**

puff pastry, chicken, mushroom

**GOUGÈRE PETIT CHOUX**

- ham, cheese
- salmon rilette

**SAUSAGE ROLL**

- lamb and beef
- pork

**CRÊPE SAMOSA**

chickpea purée

**LE PETIT NIÇOIS**

mushroom, cream, parmesan

**MINI QUICHE**

- bacon, cheese
- mushroom, cheese
- caramelized onion
- broccoli, cheddar
- asparagus, goat cheese



gougère petit choux  
salmon rilette

**COLD****SALMON BRIOCHE**

dill sour cream

**BUCKWHEAT CRÊPE**

rolled crêpe, ham, sour cream, chive

**SABLE BRETON BISCUIT**

orange marmalade, blue cheese

**SKEWERS (+\$1.50/bite)**

- tomatoes, mozzarella, basil
- marinated chicken, bell peppers
- pork sausage, olives, swiss cheese, dry tomatoes

**CITRUS VERRINE**

oranges, lemons, grapefruits, mint

**CROSTINI TOAST**

- duck rilette, shallots
- pork rilette, shallots
- sardine, shallot, parsley, olive oil
- salmon rilette, sour cream, mascarpone, lemon, herbs

**BRUSCHETTA**

toasted baguette, tomatoes, onions, herbs

**SLIDERS ON A BUN**

Minimum 10 sliders per item  
\$5.95/slider

**BURGER (HOT)**

beef, mozzarella

**GRILLED VEGETABLE (COLD)**

bell peppers, caramelized onions, zucchini, greens, mayonnaise

**MARINATED CHICKEN (COLD)**

bell peppers, caramelized onions, zucchini, greens, ketchup

**COUNTRYSIDE PATE DE CHAIR (COLD)**

garlic, cornichons, greens, old mustard

**SARDINE (COLD)**

shallots, parsley, olive oil

**SALMON RILLETTE (COLD)**

sour cream, mascarpone, lemon, herbs



# C O C K T A I L B I T E S

## S W E E T

Minimum 10 bites per item  
\$3.00/bite

### PUFF PASTRY PETIT CHOUX

- chocolate
- french vanilla
- sea salt caramel
- coffee

### MINI TARTELETTE (+\$1.50/bite)

- lemon zest custard
- sea salt caramel, chocolate
- pear, almond
- vanilla custard and fresh fruit

### MACARONS

- lemon zest
- chocolate
- sea salt caramel
- french vanilla

### BUTTER TART

brown sugar, maple syrup

### MINI OPERA

sponge cake layers, coffee buttercream,  
chocolate ganache

### MINI TRIANON

light chocolate mousse, hazelnut flakes

### MINI ECLAIRS (+\$1.50/bite)

- chocolate
- coffee
- vanilla
- sea salt caramel

### MINI CHEESECAKE WITH COULIS

- raspberry
- caramel
- strawberry
- apricot

### VERRINE

- panna cotta
- chocolate mousse
- tiramisu

### SKEWERS (+\$1.50/bite)

fresh fruit and cheese



vanilla petit choux



chocolate mini éclair



vanilla custard and fresh fruit  
mini tartelette



mini chocolate mousse  
mini panna cotta  
mini tiramisu



## SANDWICH PLATTERS

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12 pieces (serves 6) \$60

24 pieces (serves 12) \$115

### SEASIDE MEDLEY (on sourdough bread)

- salmon rilette, onions, cornichons
- tuna salad and greens

### PREMIUM MEAT (on baguette)

- prosciutto, mozzarella, tomatoes, greens, pesto
- Montréal smoked meat, brie, greens, honey

### PERFECT MIX (on bun)

- egg salad, greens
- turkey, cheddar, greens, mayonnaise

### VEGETABLE DELIGHT (on croissant)

- grilled vegetables, mayonnaise
- tomatoes, mozzarella, basil, greens, vinegar, olive oil

### DELUXE MEAT (on wrap or croissant)

- chicken, romaine, caesar dressing
- ham, mozzarella cheese, tomatoes, greens, mayonnaise

### MÉLI-MÉLO MÉLANGE (on bun)

- salami, dill cream cheese, tomatoes, greens
- chicken, grilled vegetables, pesto



ham, mozzarella cheese,  
tomatoes, greens, mayonnaise

## SHARED SALADS

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small, serves 8 \$29.50

large, serves 12, \$44

### TABBOULEH

bulgar wheat, tomatoes, cucumbers, parsley, raisins, mint

### BEET

red beets, goat cheese, herbs, olive oil, vinegar

### CHICKEN CAESAR

chicken, bacon, romaine, croutons, parmesan, Caesar dressing

### QUINOA

quinoa, tomatoes, cucumbers, corn, herbs, raisins, olive oil

### RUSSIAN

potatoes, peas, carrots, mayonnaise, yellow mustard

### LA MEDITERRANEAN

potatoes, green beans, tomato, black olive, red beans, cucumbers, shallots, parsley, oregano, vinaigrette

### LA PIEMONTAISE

ham, eggs, potatoes, tomatoes, cornichons, parsley, mayonnaise

### THE SOUTH

orzo, cucumbers, carrots, chickpeas, cherry tomatoes, onions, olive oil

### KALE

kale, broccoli, carrots, cranberries, onions, lemon vinaigrette



# G R A Z I N G P L A T T E R S



Serves 8 \$120

Serves 12 \$180

## CHARCUTERIE BOARD

duck or pork rilette  
dry cured duck prosciutto  
pork sausage  
countryside pâté  
prosciutto  
baguette  
butter  
dry fruit  
cornichons  
cherry tomatoes

## CHEESE & CHARCUTERIE BOARD

duck or pork rilette  
dry cured duck prosciutto  
pork sausage  
countryside pâté  
prosciutto  
comté  
bleu d'Auvergne  
tomme de Savoie  
baguette  
butter  
dry fruit  
cornichons  
olives

## TAPENADE & CHEESE BOARD

roasted tomato basil tapenade  
roasted garlic with artichoke tapenade  
black olive tapenade  
swiss cheese  
comté  
baguette  
crackers  
fruit

## CHEESE BOARD

comté  
bleu d'Auvergne  
tomme de Savoie  
camembert  
swiss cheese  
boursin  
baguette  
butter  
dry fruit



cheese board



countryside loaf



duck rilette



cheese board



## BARBECUE PARTY

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Contact us for pricing information

### MAIN

beef burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

veggie burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

marinated chicken drumsticks

pork sausage and/or beef & lamb sausages on a bun

beef sirloin with caramelized onions

marinated pork ribs

beef and/or chicken skewers with vegetables

### OTHERS

ratatouille

rosemary French fries

gourmet potato chips

shared salads (see page 4)

## CRÊPE PARTY

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Contact us for pricing information

### SAVOURY

**la chicken** - mushroom, caramelized onion & cheese

**la veggie** - mushroom, caramelized onion, zucchini & cheese

**la smoked salmon** - cheese, creamy spinach, sautéed potatoes  
and herb sauce

### ALL YOU CAN EAT SWEET

sea salt caramel

chocolate or nutella

jam

maple syrup

sugar and lemon

sugar and cinnamon

add fruit and whipped cream



la chicken crêpe



sea salt caramel crêpe



**TARTS**

Individual \$7.50

Small (serves 3-5) \$24.50

Large (serves 8-10) \$44.50

- lemon zest
- pear and almond
- chocolate and sea salt caramel
- canadian sugar
- apple cinnamon
- rhubarb crumble
- fresh fruit (blueberry, raspberry, strawberry, plum) (\$8.95, \$29.50, \$53.50)
- crème Brulée tart (\$29.50, \$53.50)

**FRUIT SALAD**

seasonal fresh fruit salad  
(min. 8, \$5.95 per person)

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**INDIVIDUAL ENTREMET**

\$6.50

- crème brûlée
- pear pannacotta
- tiramisu
- chocolate mousse
- éclair : chocolate, caramel, coffee, peanut butter and banana, strawberry tagada
- apple tart (\$5.25)

**SNACKS**

French cookie tray  
(min. 10 of each item, price per 10)

- madeleine (\$15)
- canelé (\$35)
- muffin (\$39.50)
- nutella cookie (\$18)
- double chocolate chip cookie (\$17.25)
- peanut butter cookie (\$17.25)
- oatmeal raisin cookie (\$17.25)



raspberry crème brûlée  
small



chocolate éclair



pear and almond  
Individual



fresh fruit: caramelized plums and blueberry  
Small



chocolate mousse



madeleine



peanut butter  
cookies

**CAKES**

\$8.50/person

minimum 4 people (up by 2)

**GATEAU BASQUE**

filled with creamy custard, wrapped in buttery flaky crust

**CARROT CAKE**

classic carrot cake with pecan nuts, cinnamon and cream cheese frosting

**FRASIER (STRAWBERRY)**

fluffy sponge cake and custard filled with strawberries

**FRENCH CHOCOLATE CAKE**

flourless light and moist chocolate cake, fine cocoa, crème anglaise

**PARIS-BREST**

choux pastry ring filled with praline cream

**MILLEFEUILLE**

layers of puff pastry filled with custard and topped with delicate drizzle of sweet glaze  
add on: raspberry

**TROPEZIÉENNE**

soft brioche filled with creamy custard and whipped cream

**TRIANON**

light chocolate mousse on almond dacquoise and fine crumbled biscuit topped with chocolate glaze

**OPERA**

layers of sponge cake, coffee buttercream and chocolate ganache

**CHEESECAKE**

smooth cream cheese filling with buttery crust  
options: raspberry, sea salt caramel

**SAINT-HONORÉ**

puff pastry base, caramelized cream puffs

**BAVAROIS CAKE**

light mousse with crème anglaise, gelatin  
options: raspberry, strawberry, chocolate

**CLAFOUTIS**

flan-like batter with cherries topped with icing sugar

**FAR BRETON**

flan batter filled with prunes soaked in rum

**GALETTE DES ROIS (French King Cake)**

available in December/January only



macaron tower



**BREAKFAST**

minimum 10 people

**CONTINENTAL COMBO (\$9.95)**

coffee and tea

juice/water

viennoiseries tray (croissant, chocolate croissant, muffin, chocolate chip cookies, madeleine and/or canelé)

**SWEET AND SAVOURY COMBO (\$15.95)**

coffee and tea

juice/water

viennoiseries tray (croissant, chocolate croissant, muffin, chocolate chip cookies, madeleine and/or canelé)

Fruit salad

ham and cheese and/or asparagus & goat cheese quiche

**BRUNCH**

Minimum 10 people

\$21.95

bacon and breakfast sausage (chipolata)

fried potatoes

omelette

bread and butter

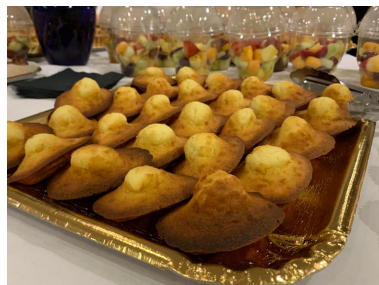
juice/water

viennoiseries tray (croissant, chocolate croissant, muffin, chocolate chip cookies, madeleine and/or canelé)

fruit salad



croissant



madeleine



canelé



chocolate croissant



# LA BRÉHANDAÏSE MARKET

L E G O Û T A V A N T T O U T

## CONTACT US



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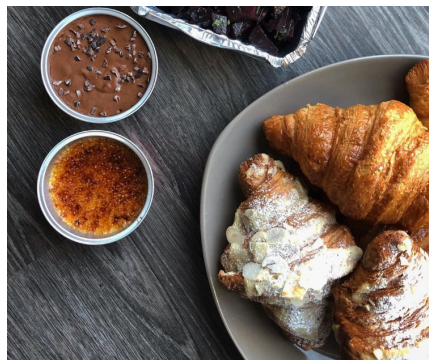
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Non-exhaustive menu - menu can be customized to personal preferences and allergies/dietary

All foods are freshly made in-house

Delivery rates variable depending on location

Prices can be modified anytime without notice according to market conditions

## SERVICE OPTIONS

Delivery - Schaffer dishes (hot food) and fancy trays (cold food)

Delivery & on-site service (waiters optional)

At-home chef experience

Rental equipment management

Alcoholic beverages