

A close-up photograph of several heart-shaped cakes with a vibrant red, glossy glaze. Each cake is topped with a single fresh raspberry and a small, dark chocolate leaf. The cakes are arranged on a blue tray, with some resting on small wooden spacers. The background is slightly blurred, showing more of the same cakes and the blue surface.

Valentine's Day Menu

Valentine's Day



MENU FOR 2
\$95

STARTER

Roasted tomato basil tapenade
Black olive tapenade
Comté cheese
Toasted baguette
Olives

MAIN COURSE

Pan-roasted cod loin
Sweet pea purée and confit red beets
Butter saffron sauce

DESSERT

Heart shaped strawberry and raspberry mousse
Pistachio crème anglaise





Valentine's Day

INDIVIDUAL DESSERTS

Heart shaped strawberry and raspberry mousse with pistachio crème anglaise **\$10**

Heart shaped strawberry and chocolate macaron (for two) **\$15**

Saint-Honoré with three vanilla petit choux **\$10**

Macaron gift box - salted caramel, chocolate, lemon **\$15 for 5**

DESSERTS FOR FOUR

More sizes available

Fraisier (strawberry cake) **\$34**

Raspberry millefeuille **\$38**

Macaron cake - buttercream, chocolate and raspberry **\$38**

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 eclair



vanilla custard and fresh fruit
mini tartelette



mini chocolate mousse
mini panna cotta
mini tiramisu

SANDWICH PLATTERS

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

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

GRAZING PLATTERS



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

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

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

TROPEZIENNE

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



13495 Bathurst St. Unit 5/6



@labrehandaisemarket



info@labrehandaisemarket.com



www.labrehandaisemarket.com



(289)-475-2133



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