

Chateau Louis Hotel

Sunday Brunch

Feb 4, 2024

Freshly baked Danish, Croissants & Banana Bread

Assorted Fresh Fruit

Butter Lettuce, House made dressings, Caesar Salad

Pickled Red Onions, Marinated Artichokes, Pickled Mushrooms,

Cherry Tomatoes, Roast Fennel, Pickled Beets,

Sliced Tomatoes with goat cheese, Pickled Cauliflower

Asparagus Spears with raspberry vinaigrette

Pickled Bell Peppers, Potato Salad, Coleslaw

Marinated Mussels & Clam, House Made Graven Lox

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### *Waffle Station*

*Strawberry, blackberry, mango & peach syrup*

*Toasted coconut, chocolate sauce, apple compote, whipped cream*

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Omelette Station

Freshly made French omelettes with your choice of fillings

Bacon, ham, baby shrimp, mushrooms, onions, green onions, bell peppers, fresh basil, tomatoes...

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*Bacon, Sausage, Fried Red Potatoes*

*Eggs Benedict*

*Roast Top Sirloin of Beef, au jus*

*Fillet of salmon creamy dill lemon sauce*

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Dessert Buffet

Featuring freshly made tortes, crème Brulée & pavlova

\$39.75 adults / \$36.75 Seniors / Children ages 2 – 12 - \$2 per year

While most of our brunch items are gluten free, not all are.

Please ask your server and we will be happy to guide you through the buffet