



# Menu

## Au Grille-Pain

5526 Boul Des Laurentides, Laval QC H7K 2K2, Canada | (450) 622-1400

### Most Ordered

#### Poutine déjeuner agp / Poutine Lunch Agp

CA\$17.95

Deux oufs, pommes de terre garnies de fromage en grains, sauce maison ou hollandaise, 4 viandes, et fèves au lard. / Two eggs, potatoes with cheese curds, house or hollandaise sauce, 4 meats, and baked beans.

#### Le dorm'ouf / The Dorm'egg

CA\$19.75

Deux oeufs, bacon, saucisses, crêpe babeurre et pain doré aufs, bacon, demi gaufre aux fraises, bananes. / Two eggs, bacon, sausages, buttermilk pancakes and french toast, bacon, half a strawberry waffle, bananas.

#### Mangue céleste / Celestial Mango

CA\$5.95

Mangues rafraichissantes avec yogourt et miel. / Refreshing mangoes with yogurt and honey.

#### Le trucker / The Trucker

CA\$19.75

Deux oufs, bacon, jambon, saucisses, Bologne, creton et fèves au lard. / Two eggs, bacon, Ham, sausage, bologna, creton and baked beans.

#### L'egg'strème

CA\$21.95

Trois oufs, bacon, jambon, saucisses, Bologne, fèves au lard, creton et crêpe babeurre. / Three eggs, bacon, Ham, sausage, bologna, baked beans, creton and buttermilk pancakes.

#### Choco-Caramel

CA\$19.95

2 oufs et bacon. Servi avec un croissant doré rempli de banane, nutella et de caramel. / 2 eggs and bacon. Served with a golden croissant filled with banana, nutella and caramel.

#### Quesadilla déjeuner / Breakfast Quesadilla

CA\$19.95

Farcie de tomates, oufs, bacon, avocats, jambon, fromage cheddar et sauce chipotle. Le tout servi avec pommes de terre maison gratinée, salsa, crème sûre, fèves au lard et un bol de fruits nappée de notre crème anglaise maison. / Stuffed with tomatoes, eggs, bacon, avocado, ham, cheddar cheese and chipotle sauce. Served with homemade potatoes au gratin, salsa, sour cream, baked beans and a bowl of fruit topped with our homemade custard cream.

## Menu Au Grille-Pain

### Steak Las Vegas

CA\$18.95

Omelette farcie au bifteck "Philly" avec poivrons rouges, oignons, champignons et fromage marbré, le tout assaisonné de notre sauce chipotle secrète. / Philly steak-stuffed omelette with red peppers, onions, mushrooms and marbled cheese, seasoned with our secret chipotle sauce.

### Le trio / Trio

CA\$16.75

Deux oufs avec choix (bacon, saucisses, Bologne, jambon) avec fèves au lard et creton. / Two eggs with choice of bacon, sausage, bologna or Ham, with baked beans and creton.

### Le constructeur / The Builder

CA\$21.95

2 oufs, bacon, saucisse, jambon et bologne servis avec une poutine Grille-Pain au bacon. / 2 eggs, bacon, sausage, ham and bologna served with a Grille-Pain bacon poutine.

## De délicieuses idées / Delicious Ideas

### Le constructeur / The Builder

CA\$21.95

2 oufs, bacon, saucisse, jambon et bologne servis avec une poutine Grille-Pain au bacon. / 2 eggs, bacon, sausage, ham and bologna served with a Grille-Pain bacon poutine.

### Choco-Caramel

CA\$19.95

2 oufs et bacon. Servi avec un croissant doré rempli de banane, nutella et de caramel. / 2 eggs and bacon. Served with a golden croissant filled with banana, nutella and caramel.

### Choco-arachides / Choco-Peanuts

CA\$18.95

2 oufs, choix de viande et une crêpe farcie de banane, beurre d'arachides et Nutella. Le tout accompagné de nos pommes de terre maison, creton et fèves au lard. / 2 eggs, choice of meat and a crepe stuffed with banana, peanut butter and Nutella. All served with our homemade potatoes, creton and baked beans.

### Wrap A.G.P. Déjeuner / A.G.P Breakfast Wrap

CA\$18.95

Un wrap grillé à la perfection farci de 2 oufs, 3 viandes, légumes, fromage râpé cheddar (mayonnaise épicée maison et de chipotle pour la touche finale). Servi avec nos pommes de terre frite et des fruits frais. / A wrap grilled to perfection and stuffed with 2 eggs, 3 meats, vegetables, shredded cheddar cheese (homemade spicy mayonnaise and chipotle for the finishing touch). Served with our fried potatoes and fresh fruits.

### Quesadilla déjeuner / Breakfast Quesadilla

CA\$19.95

Farcie de tomates, oufs, bacon, avocats, jambon, fromage cheddar et sauce chipotle. Le tout servi avec pommes de terre maison gratinée, salsa, crème sûre, fèves au lard et un bol de fruits nappée de notre crème anglaise maison. / Stuffed with tomatoes, eggs, bacon, avocado, ham, cheddar cheese and chipotle sauce. Served with homemade potatoes au gratin, salsa, sour cream, baked beans and a bowl of fruit topped with our homemade custard cream.

## Menu Au Grille-Pain

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### Club déjeuner / Breakfast Club

CA\$17.95

3 tranches de pain grillé avec 2 œufs, fromage en tranche, laitue, bacon et tomates servi avec pommes de terre maison. / 3 slices of toast with 2 eggs, cheese slice, lettuce, bacon and tomatoes served with homemade potatoes.

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### L'Ouf-orie / Egg-orie

#### L'egg'strème

CA\$21.95

Trois œufs, bacon, jambon, saucisses, Bologne, fèves au lard, creton et crêpe babeurre. / Three eggs, bacon, Ham, sausage, bologna, baked beans, creton and buttermilk pancakes.

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### Poutine déjeuner agp / Poutine Lunch Agp

CA\$17.95

Deux œufs, pommes de terre garnies de fromage en grains, sauce maison ou hollandaise, 4 viandes, et fèves au lard. / Two eggs, potatoes with cheese curds, house or hollandaise sauce, 4 meats, and baked beans.

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### Le trucker / The Trucker

CA\$19.75

Deux œufs, bacon, jambon, saucisses, Bologne, creton et fèves au lard. / Two eggs, bacon, Ham, sausage, bologna, creton and baked beans.

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### Le trio / Trio

CA\$16.75

Deux œufs avec choix (bacon, saucisses, Bologne, jambon) avec fèves au lard et creton. / Two eggs with choice of bacon, sausage, bologna or Ham, with baked beans and creton.

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### L'amour'ouf / The Love'egg

CA\$19.75

Deux œufs, bacon, une crêpe bretonne farcie de bananes, nutella et crème anglaise. / Two eggs, bacon, a crêpe bretonne stuffed with bananas, nutella and custard.

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### Le croissant doré / The Golden Croissant

CA\$19.45

Deux œufs, bacon, croissant doré aux fraises, bleuets et crème anglaise. / Two eggs, bacon, strawberry croissant, blueberries and custard.

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### Charcheeeeeez

CA\$21.50

Steak philly grillé au fromage avec un œuf, piments, oignons, champignons et fromage marbré, le tout assaisonné de notre sauce secrète avec patates, fruits avec crème anglaise et fèves au lard. / Philly steak grilled cheese with egg, peppers, onions, mushrooms and marbled cheese, all seasoned with our secret sauce with potatoes, fruit with custard and baked beans.

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## Menu Au Grille-Pain

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### Le steak et oufs / Steak And Eggs

CA\$22.95

Deux oufs, bifteck de flank aaa 19 oz), fèves au lard et cretons. / Two eggs, flank steak aaa 19 oz, baked beans and greaves.

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### Le dorm'ouf / The Dorm'egg

CA\$19.75

Deux oeufs, bacon, saucisses, crêpe babeurre et pain doré aufs, bacon, demi gaufre aux fraises, bananes. / Two eggs, bacon, sausages, buttermilk pancakes and french toast, bacon, half a strawberry waffle, bananas.

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### La folie / The Crazy

CA\$20.95

Deux oufs, bacon, demi gaufre aux fraises, bananes, nutella et crème anglaise. / Two eggs, bacon, half a strawberry waffle, bananas, nutella and custard.

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## Nos bénédicines "Les meilleurs en ville" / Our "Best in town" Bened

### Béné classique / Classic Benevolent

CA\$16.95

Béné classique jambon, fromage suisse, 2 oufs pochés sur muffin anglais et notre sauce hollandaise. / Classic benevolent Ham, swiss cheese, 2 poached eggs on english muffin and our hollandaise sauce.

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### Au poulet croustillant / Crispy Chicken

CA\$20.50

2 oufs pochés servis sur une demi-gaufre avec des oignons rouges, poulet croustillant, fromage cheddar et avocat. Le tout est nappé de notre sauce hollandaise. / 2 poached eggs served on half a waffle with red onions, crispy chicken, cheddar cheese and avocado. All topped with our hollandaise sauce.

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### Steak House

CA\$20.95

2 oufs pochés, steak aaa parfaitement cult, oignons rouges et champignons frits, fromage suisse, le tout sur un muffin anglais grillé. / 2 poached eggs, perfectly cult aaa steak, fried red onions and mushrooms, swiss cheese, all on a toasted english muffin.

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### Brie et champignon portobello / Brie And Portobello Mushroom

CA\$19.95

Fromage brie, 2 oufs pochés sur muffin anglais et notre sauce hollandaise aux champignons. / Brie cheese, 2 poached eggs on an english muffin and our hollandaise mushroom sauce.

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### Béné du boucher / Butcher's Benedict

CA\$19.95

Bacon, jambon, saucisses et Bologne, fromage marbré, 2 ceufs pochés sur muffin anglais et notre sauce hollandaise. / Bacon, Ham, sausage and bologna, marbled cheese, 2 poached eggs on english muffin and our hollandaise sauce.

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## Menu Au Grille-Pain

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### Le mont-royal / Royal Mountain

CA\$19.25

2 oufs pochés avec viande fumée, oignons frits, fromage suisse, le tout sur muffin anglais grillé et nappé avec notre sauce hollandaise. Avec ou sans moutarde. / 2 egg pockets with smoked meat, fried onions, swiss cheese, all on a toasted english muffin topped with our hollandaise sauce. With or without mustard.

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### Béné croque-madame / Croque-madame Benedict

CA\$21.95

Épinards frais, tomates assaisonnées & poêlées, fromage suisse, jambon touple tranché, 2 oufs pochés sur un croissant fraîchement sorti du four et grillé et nappé de notre sauce hollandaise. / Fresh spinach, seasoned pan-fried tomatoes, swiss cheese, sliced touple Ham, 2 poached eggs on a freshly baked and toasted croissant topped with our hollandaise sauce.

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### Le saumonier / The Salmon

CA\$19.95

Saumon fumé, oignons rouges, câpres, 2 oufs pochés sur bagel et notre sauce hollandaise. / Smoked Salmon, red onions, capers, 2 poached eggs on a bagel and our hollandaise sauce.

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## Nos omelettes / Our Omelettes

### Steak Las Vegas

CA\$18.95

Omelette farcie au bifteck "Philly" avec poivrons rouges, oignons, champignons et fromage marbré, le tout assaisonné de notre sauce chipotle secrète. / Philly steak-stuffed omelette with red peppers, onions, mushrooms and marbled cheese, seasoned with our secret chipotle sauce.

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### Champignon portobello et fromage suisse / Portobello Mushroom And Swiss Cheese

CA\$19.50

Portobello mushroom and Swiss cheese omelette. Choice of homestyle potatoes or cube fries; available with or without cheese.

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### Un classique montréalais / A Montreal Classic

CA\$17.95

Une généreuse omelette à la viande fumée et fromage suisse. / A generous omelette with smoked meat and swiss cheese.

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### La savour'ouf / Savoury Egg

CA\$16.95

Avec bacon, jambon, saucisses et fromage suisse. / With bacon, ham, sausages and swiss cheese.

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### La fermière d'auteuil / The Auteuil Farmer

CA\$16.95

Brocolis, piments rouges, champignons, oignons, tomates, épinards, asperges et fromage cheddar marbré. / Broccoli, red peppers, mushrooms, onions, tomatoes, spinach, asparagus and marbled cheddar cheese.

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## Menu Au Grille-Pain

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### La génér'ouf / The Egg Generous

CA\$15.75

Jambon, asperges et fromage suisse. / Ham, asparagus and swiss cheese.

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### Grecque / Greek

CA\$17.95

Avec fromage féta, olives, oignons rouges, tomates et origan. / With feta cheese, olives, red onions, tomatoes and oregano.

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### Le gourmand / The Gourmet

CA\$16.95

Avec bacon, jambon, saucisses, épinards, tomates, piments, oignons et fromage cheddar marbré. / With bacon, ham, sausage, spinach, tomatoes, chilies, onions and marbled cheddar cheese.

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### Le cowboy (de l'ouest) / The Cowboy (Western)

CA\$13.95

Avec jambon, piments et oignons. / With ham, chilies and onions.

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## Menu santé / Health Menu

### La tartine au guacamole / Guacamole Toast

CA\$16.95

Deux toasts multigrains garnis de tartinade d'avocat fraîchement assaisonnée et d'oufs pochés, concombres, oignons et tomates. Servis avec un bol de fruits frais. / Two multigrain toasts topped with freshly seasoned avocado spread and mashed eggs, cucumbers, onions and tomatoes. Served with a bowl of fresh fruit.

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### La tartine parisienne / The Parisian Tartine

CA\$20.95

Avocat, fromage cottage, saumon fumé, aneth, oignons rouges et câpres, le tout déposé sur une baguette fraîchement cuite. Accompagné de 2 oufs pochés et d'une salade santé d'épinards et tomates séchées. / Avocado, cottage cheese, smoked Salmon, dill, red onion and capers on a freshly baked baguette. Accompanied by 2 poached eggs and a healthy spinach and sun-dried tomato salad.

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### Le fabul'ouf / The Fabul'egg

CA\$19.95

Assiette de saumon fumé, fromage à la crème, laitue, tomates, oignons rouges, capres, huile d'olive grec extra vierge, bagel et fruits. / Dish of smoked Salmon, cream cheese, lettuce, tomatoes, red onions, capers, extra virgin greek olive oil, bagel and fruit.

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### Banana-rama

CA\$16.95

Deux blancs d'oeufs, 2 crêpes sarrasin aux bananes, servis avec fruits et pain multigrains. / Two egg whites, 2 buckwheat pancakes with bananas, served with fruit and multigrain bread.

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## Menu Au Grille-Pain

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### Avant le gym / Before The Gym

CA\$17.95

Omelette de 5 blancs d'oufs, asperges, tomates, champignons, oignons, servie avec fruits et rôties multigrains. / Omelette with 5 egg whites, asparagus, tomatoes, mushrooms, onions, served with fruit and multigrain toast

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### La fantaisie des fruits / Fruit Fantasy

#### Brioche aux fruits / Fruit Brioche

CA\$16.95

Une brioche grillée et garnie de fruits frais. / A toasted brioche topped with fresh fruit.

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#### L'aventur ouf / The Egg Adventurer

CA\$17.95

Deux tranches de pain doré farcies d'un ouf, jambon et fromage suisse, le tout garni de fruits frais et de crème anglaise. / Two slices of french toast stuffed with egg, Ham and swiss cheese, topped with fresh fruit and custard.

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#### Brioche grille-pain / Brioche Toast

CA\$17.95

Brioche au pain doré, un côté oeuf et bacon et l'autre côté avec une montagne de fruits frais. / French toast brioche, one side egg and bacon, the other a mountain of fresh fruit.

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#### Le raisonnable / The Reasonable

CA\$16.95

Deux oufs, patates, un pain doré nappé de fruits et crème anglaise et rôties. / Two eggs, potatoes, french toast topped with fruit and english custard.

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#### Les trois mousquetaires / The Three Musketeers

CA\$18.95

Trois saucisses enrobées de galettes sarrasin et fromage cheddar, fruits frais et mélasse. / Three sausages wrapped in buckwheat pancakes and cheddar cheese, fresh fruit and molasses.

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#### Notre assiette de fruits / Our Fruit Platter

CA\$20.25

Avec crème anglaise et notre coulis de fraise maison. / With custard and our homemade strawberry coulis.

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#### À la Ross / At The Ross

CA\$19.95

Crêpe mince bananes, pépites de chocolat & nutella, demie gaufre aux fraises, crème anglaise et pain doré aux fruits. / Thin banana pancake, chocolate chips & nutella, half strawberry waffle, custard and fruit french toast.

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## Menu Au Grille-Pain

### Nos gaufres maison / Our Homemade Waffles

#### Fruits et crème anglaise / Fruit And Custard

CA\$17.95

Homemade waffle typically topped with fresh fruit and custard.

#### Bananes, nutella et crème anglaise / Bananas, Nutella And Custard

CA\$17.95

Homemade waffle topped with bananas, Nutella, and a drizzle of custard.

#### Pommes & caramel / Apple & Caramel

CA\$17.95

Avec pommes chaudes, cannelle, crème fouettée et arrosé de sauce au caramel. / With warm apples, cinnamon, whipped cream and drizzled with caramel sauce.

#### Le coup de coeur du sud / A Favorite Of The South

CA\$19.95

Gaufre belge maison avec poulet frit, miel canadien et sauce bbq. / Homemade belgian waffle with fried chicken, canadian honey and bbq sauce.

#### Fraises, bleuets, kiwis / Strawberries, Blueberries, Kiwis

CA\$18.95

Nutella et crème anglaise. / Nutella and custard

### Nos crêpes / Our Crepes

#### Crêpe avec choix / Crepe with Choice

CA\$18.95

Bananes, bleuets ou fraises avec, nutella et crème anglaise. / Bananas, blueberries or strawberries with nutella and custard.

#### Jambon et fromage (suisse ou cheddar marbre) / Ham and Cheese (Swiss Or Cheddar Marble)

CA\$16.95

Ham and cheese crêpe with choice of Swiss or marble cheddar, and option of thin or buckwheat preparation.

#### Florentine

CA\$16.95

Crêpe farcie d'épinards et de fromage suisse. / Crepe stuffed with spinach and swiss cheese.

## Menu Au Grille-Pain

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### Aspen

CA\$19.95

Crêpe farcie de 2 oufs, jambon, asperges et fromage marbré. / Crepe stuffed with 2 eggs, Ham, asparagus and marbled cheese.

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### Bacon et fromage cheddar / Bacon and Cheddar Cheese

CA\$17.25

Bacon and cheddar cheese-filled crepe. Choice of thin or buckwheat preparation.

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### Crêpe suprême / Supreme Crepe

CA\$19.50

Fraises, bananes, nutella, crème fouettée et crème glacée vanille. / Strawberries, bananas, nutella, whipped cream and vanilla ice cream.

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### Choco, banane & arachide / Choco, Banana & Peanut

CA\$16.95

Choco, banana, and peanut filling. Choice of thin or buckwheat crepe.

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## Nos pains dorés / Our French Toasts

### L'explosion de baies / Berry Explosion

CA\$19.95

Trois tranches de pain doré frit croustillant garni de fraises, de bleuets, de framboises et de mûres. Servie avec de la crème fouettée, crème anglaise et un coulis de fraises. / Three slices of crispy fried french toast topped with strawberries, blueberries, raspberries and blackberries. Served with whipped cream, custard cream and strawberry coulis.

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### Bacon, saucisses et fromage cheddar / Bacon, Sausage and Cheddar Cheese

CA\$17.95

French toast typically includes bacon, sausage, and melted cheddar cheese.

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### Pommes chaudes et caramel / Hot Apples and Caramel

CA\$17.50

Slices of French toast topped with warm apple slices and drizzled with caramel sauce.

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### Fruits et crème anglaise / Fruits and Custard Cream

CA\$17.95

French toast typically garnished with a medley of fresh fruits and a rich custard cream.

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## Menu Au Grille-Pain

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### Pancakes

#### Pépites de chocolat / Chocolate Chips

CA\$15.95

Pépites de chocolat, banane, fraise, crème anglaise et notre sauce fraise framboise. / Chocolate chips, banana, strawberry, custard cream and our strawberry raspberry sauce.

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#### Bleuets / Blueberries

CA\$16.95

Fluffy pancakes filled with fresh blueberries, topped with blueberry sauce and whipped cream.

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#### Banane / Banana

CA\$15.95

Buttermilk pancakes filled with sliced bananas, topped with more bananas, powdered sugar, and whipped cream.

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#### Fraise / Strawberry

CA\$16.95

Buttermilk pancakes topped with fresh strawberries, powdered sugar, and whipped cream.

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### Smoothies

#### Toutes les baies / All the Berries

CA\$5.95

Fraise, bleuets, framboises et mûres avec yogourt et miel. / Strawberry, blueberry, raspberry and blackberries with yogurt and honey.

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#### Les pêches / Peaches

CA\$5.95

Pêches et mûres à la perfection avec yogourt et miel. / Peaches and blackberries to perfection with yogurt and honey.

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#### L'indécis / The Indecisive

CA\$6.99

Mangue, pêche, baies et pommes avec yogourt et miel. / Mango, peach, berries and apple with yogurt and honey.

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#### Mangue céleste / Celestial Mango

CA\$5.95

Mangues rafraichissantes avec yogourt et miel. / Refreshing mangoes with yogurt and honey.

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## Menu Au Grille-Pain

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### Fraise et banane / Strawberry and Banana

CA\$5.95

Avec yogourt et miel. / With yogurt and honey.

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## Milkshakes

### Chocolat / Chocolate

CA\$5.99

Chocolate ice cream blended with milk and chocolate syrup, garnished with whipped cream and chocolate sprinkles.

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### Vanille / Vanilla

CA\$5.99

Vanilla ice cream blended with milk, typically topped with whipped cream and a cherry.

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### Fantaisie aux fraises / Strawberry Fantasy

CA\$6.99

Blended with real strawberries and creamy ice cream, this milkshake offers a delightful strawberry experience, enhanced with whipped cream and a touch of strawberry syrup.

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### Oreo Explosion

CA\$6.99

Vanilla ice cream blended with Oreo cookies, topped with whipped cream and Oreo crumbles.

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### Arachide et chocolat / Peanut and Chocolate

CA\$6.99

C'est le préféré de ma femme. / It's my wife's favorite.

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## Quelques idées du côté sain / A Few Ideas on the Healthy Side

### Cocktail de fruits frais / Fresh Fruit Cocktail

CA\$4.99

A mix of fresh seasonal fruits typically including melon, grapes, pineapple, and strawberries.

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### Mélange de ½ pamplemousse et ½ orange fraîchement pressé / Freshly Squeezed CA\$5.95 Grapefruit

Freshly squeezed grapefruit and orange juice blend, combining the tangy zest of grapefruit with the sweet citrus notes of orange.

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## Menu Au Grille-Pain

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### Jus de pamplemousse fraîchement pressé / Freshly Squeezed Grapefruit Juice **CA\$5.95**

Freshly squeezed grapefruit juice, offering a naturally tart and tangy flavor. Made from ripe grapefruits, it typically includes no added ingredients for a pure citrus experience.

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### Jus vert a Catherine / Catherine Green Juice **CA\$6.99**

Epinards, ananas, jus d'orange, graines de chia et gingembre. / Spinach, pineapple, orange juice, chia seeds and ginger.

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### Jus d'orange fraîchement pressé / Freshly Squeezed Orange Juice **CA\$5.95**

Bright and refreshing, this freshly squeezed orange juice features pure citrus flavor, garnished with a slice of orange.

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## Bar a café / Coffee Bar

### Cappuccino glacé / Iced Cappuccino **CA\$5.75**

Iced cappuccino: Double espresso with frothed milk, served over ice.

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### Café / Coffee **CA\$1.95**

Rich, aromatic blend brewed to perfection

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### Espresso **CA\$3.25**

Rich, flavorful cup of espresso brewed to perfection.

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### Mochaccino **CA\$5.95**

Espresso, chocolate syrup, steamed milk, and whipped cream.

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### Thé / Tea **CA\$1.95**

Steeping tea leaves in hot water.

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## Menu Au Grille-Pain

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### Chocolat chaud / Hot Chocolate

CA\$4.25

Hot chocolate typically includes steamed milk and rich cocoa powder, creating a smooth and creamy beverage.

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### Espresso Double

CA\$3.95

A double shot of rich and aromatic espresso, typically prepared from finely ground coffee beans, delivering a strong and concentrated flavor.

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### Tisane / Herbal Tea

CA\$2.75

Tisane: A soothing herbal tea, typically featuring a blend of aromatic herbs and botanicals, steeped in hot water.

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### Café latté / Cafe Latte

CA\$4.95

Espresso shots combined with steamed milk, topped with a light layer of foam.

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### Cappuccino

CA\$4.25

Classic espresso with steamed milk, topped with a layer of frothy foam.

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## Autres jus / Other Juices

### Nectar de mangue / Mango Nectar

CA\$4.95

Mango nectar: A smooth, sweet juice typically made from ripe mangoes, offering a rich and fruity taste.

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### Pomme / Apple

CA\$4.95

Freshly pressed apple juice typically made from crisp, sweet apples, offering a naturally refreshing and fruity flavor.

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### Nectar de pêche / Peach Nectar

CA\$4.95

Peach nectar typically includes the juice of ripe peaches, offering a sweet and smooth beverage.

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## Menu Au Grille-Pain

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### Orange Tropicana

CA\$4.95

Freshly squeezed orange juice, typically made from premium oranges, offering a vibrant and tangy citrus flavor.

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### Lait / Milk

#### Lait au chocolat / Chocolate Milk

CA\$3.50

Milk blended with rich chocolate syrup, creating a smooth and creamy beverage.

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#### Lait 2% / 2% Milk

CA\$2.99

2% milk: Reduced fat milk commonly enjoyed for its balance of creaminess and lower fat content.

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