
Café St-Barth - Breakfast Menu

ADDRESS : 3498 PARK AVE, MONTREAL, QUEBEC H2X 2H5, CANADA

PHONE : +1 438-375-7595

OPENING TIMES : 08:00 AM - 11:00 PM

SPECIALTY BAGELS

Special Bagel	CA\$12.75	Brie & Bacon Bagel	CA\$15.25
Breakfast Bagel	CA\$15.25	Lox & Avocado Bagel	CA\$15.25
Ham & Brie Bagel	CA\$15.25		

BAGUETTES

Herby Grilled Chicken	CA\$14.75	Pesto & Brie	CA\$14.75
Ham & Cheese	CA\$14.75		

CHARCUTERIE

Charcuterie For Two	CA\$30.00
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SALADS

Goat Cheese Salad	CA\$23.75	Guacamole & Nachos	CA\$17.75
Caesar Salad	CA\$17.25	Light Tuna Salad	CA\$19.99
Supreme Caesar Salad	CA\$20.75		

SWEETS

St-Barth Croffle	CA\$21.75	Belgian Waffle	CA\$15.99
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GRILLED FLATBREADS

Herby Grilled Chicken	Pesto & Brie
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BREAKFASTS

Classic	CA\$16.75	Vegetarian	CA\$16.75
Breakfast Croissant	CA\$15.25	Sweet & Savory	CA\$21.75
Omnivore	CA\$20.75		

AVOCADO TOASTS

Classic	CA\$16.75	Vegan	CA\$16.75
Feta & Olive Oil	CA\$18.49	Smoked Lox & Avocado	CA\$20.75

SNACKS

Fruit Bowl	CA\$6.49	Yogurt Breakfast Bowl	CA\$7.79
Fairmount Cream Cheese Bagel	CA\$4.49		

OMELETTES

Classic	Smoked Salmon
Ham & Mozzarella	Mediterranean

OTHERS

Smoked Salmon	CA\$19.75	Ham & Mozzarella	CA\$16.99
Mediterranean	CA\$17.75	Ham	
Iced Americano			

Objective Review

Nestled on the lively Park Avenue of Montreal, Café St-Barth - Breakfast welcomes you with the comforting aroma of freshly brewed coffee and toasted bagels. This cozy corner café at 3498 Park Ave, Quebec H2X 2H5, has become a beloved morning retreat for locals and travelers alike. The **Café St-Barth - Breakfast Menu** captures everything you'd want from a relaxed brunch spot - fresh ingredients, inventive pairings, and a touch of

indulgence that turns a simple breakfast into a treat.

The menu centers around **Specialty Bagels**, each crafted to balance texture and flavor. The **Special Bagel** is a must-try - toasted just right with a creamy layer of cheese and a hint of house seasoning that makes it irresistibly simple. For something richer, the **Brie & Bacon Bagel** combines the buttery smoothness of brie with the smoky crunch of bacon, creating a harmony of savory notes. The **Breakfast Bagel Lox & Avocado** is another standout, featuring silky salmon layered with ripe avocado, offering a burst of freshness in every bite. If you love a classic combination, the **Ham & Brie Bagel** brings a French twist - salty ham wrapped in melted brie on a perfectly crisped bagel.

Beyond bagels, the **Baguettes** section of the Café St-Barth - Breakfast Menu brings warmth and heartiness to the table. The **Herby Grilled Chicken Baguette** is both aromatic and satisfying, with marinated chicken grilled to perfection and tucked into a soft baguette infused with herbs. The **Pesto & Brie** version offers a vegetarian delight - fragrant pesto meets creamy brie, melting together in a way that feels indulgent yet balanced. Of course, the **Ham & Cheese Baguette** remains a timeless favorite, toasted lightly so that every bite delivers a comforting crunch and ooze of melted goodness.

If you're sharing breakfast or planning a leisurely start to your day, the **Charcuterie for Two** is a perfect pick. It's a beautiful spread of cured meats, artisanal cheeses, and fresh fruit - ideal for a weekend brunch or a slow morning coffee date.

For lighter options, the café's **Salads** add a refreshing touch to the lineup. The **Goat Cheese Salad** is a local favorite, with tangy cheese atop a bed of crisp greens drizzled in a delicate vinaigrette. The **Guacamole & Nachos Salad** is playful and bold, a delightful mix of creamy avocado, crispy tortilla chips, and zesty dressing. The **Caesar Salad** and **Supreme Caesar Salad** both deliver that creamy, garlicky flavor everyone craves - the latter with added toppings for extra texture and depth. Meanwhile, the **Light Tuna Salad** is refreshingly wholesome, combining protein and greens in perfect balance for a midday boost.

No breakfast menu is complete without a touch of sweetness, and the **Café St-Barth - Breakfast Menu** shines brightest here. The **St-Barth Croffle** - a dreamy cross between a croissant and waffle - is golden, flaky, and slightly crisp, served warm with syrup or fruit. The **Belgian Waffle** follows in classic style, light yet rich, ideal with berries or a drizzle of maple syrup.

Every item at Café St-Barth feels intentional - made with care, served with warmth, and designed to make you linger a little longer. Whether you're grabbing a quick bite or spending a slow morning sipping cappuccino by the window, this café transforms breakfast into an experience. The **Café St-Barth - Breakfast Menu** perfectly reflects Montreal's café culture - simple ingredients elevated by creativity and heart.