



SOUPES

SOUP OF THE DAY	10
ONION SOUP 🍷	13
Gratinated with cheese from Montebello, white wine broth	
SEAFOOD CHOWDER 🍷	13
With sea bacon	

STARTERS

HOUSE BREAD	6
Sunflower seed and Kenauk Honey, whipped butter with Gorria pepper	
YOUNG LEAVES MIX 🍷🍷🍷🍷	16
Squash, pumpkin seeds, goat cheese from Papineauville, cider and squash vinaigrette	
HEARTS OF ROMAINE 🍷🍷🍷	16
Garlic flower and parmesan vinaigrette	
CRAB CROQUETTE	18
Tarragon sour cream and palm hearts	
CHARCUTERIE OF THE DAY	16
From Ferme Moreau, mustard and marinated vegetables	
HOMEMADE FRIES 🍷🍷	10
Potatoes from Notre-Dame-de-la-Paix, mayonnaise with chili peppers from Labelle and Saint-Amour	
POUTINE 🍷🍷	13
Potatoes from Notre-Dame-de-la-Paix, traditional cheese curds from Montebello	

MAIN DISHES

SALTED COD BRANDADE 🍷	28
Olive oil croûtons, thyme and garlic	
ROASTED SALMON 🍷🍷🍷	32
Root vegetable ragout and dill sauce	
CAULIFLOWER AND BLACK GARLIC LINGUINE	30
Cheddar from Montebello	
GRILLED FLANK STEAK 🍷	36
Mustard sauce, homemade fries from Notre-Dame-de-la-Paix	
BEEF BURGER 🍷🍷🍷	32
Tête a Papineau cheese, portobello mushroom, braised pork belly, sweet and sour sauce	
BRAISED PORK CHEEK 🍷	34
Creamy polenta with Adoray cheese	
ORGETTO	28
Squash, hazelnuts and Micha goat cheese from la Ferme Floralpe, miso broth	
LEEK QUICHE 🍷🍷	24
With cheddar from Montebello and spring greens	
ADD A PROTEIN TO YOUR SALAD FOR+	9
A HEALTHY MAIN COURSE	
Grilled chicken breast	
Roasted salmon	

TARTINES

THE FOREST 🍷	16
Mushrooms from Les Jardins de Capucinne, pine nuts and miso cream	
THE PETITE-NATION	16
Ham from Ferme Moreau, Tête a Papineau Cheese and zucchini relish	
THE MICHA	16
Smoked salmon, fresh goat cheese and marinated red onions	
ADD SALAD OR FRIES	+ 8

DESSERTS

HOT VANILLA CAKE	12
Lime caramel, homemade vanilla ice cream	
PISTACHIOS-CHOCOLATE BROWNIE	12
SUGAR PIE	12
PECAN PIE	12
CRÈME BRÛLÉE 🍷🍷🍷	12
SEASONAL FRUITS 🍷🍷🍷	13
With white wine and lemongrass soup, sheep yogurt and meringue	

We work with producers from the region that practice durable fishing, hormone-free husbandry and organic agriculture. Availability of produces can vary according to season and supplier. Fairmont le Chateau Montebello does not use any artificial flavouring or colouring. Do not hesitate to share with us your food restrictions or allergies. Taxes and Service not included. 15% gratuity applicable on groups of 8 or more.



Available for children: half price



Vegetarian replacement



Lactose-Free replacement



Gluten-Free replacement