

Fairmont

LE CHÂTEAU MONTEBELLO



SERVICE AUX CHAMBRES

Disponible tous les jours de 7h à 22h

Composer le «7614» sur le téléphone de votre chambre ou balayer le code QR pour commander

IN-ROOM DINING

Available daily from 7am to 10pm

Dial «7614» on the phone in your room or scan the QR code to place an order



MENU

BREAKFAST

SERVED WITH JUICE AND REGULAR COFFEE

ROASTED PINEAPPLE 19

Served on oatmeal pancake (*Chia*, *pumpkin*, *flax seeds*) and sheep yogurt

SMOKED SALMON BAGEL 18

Caramelized onions, cream cheese

THE CANADIAN 22

2 eggs of your choice, bacon, sausages, roasted potatoes, bread

BREAKFAST POUTINE 22

Poached egg, baked beans, Montebello cheese curds

SPINACH OMELETTE 23

Goat cheese from ferme Floralpe, blanched spinach, roasted potatoes, bread

FRENCH CREPES 18

Maple butter

BANANA AND CHOCOLATE FRENCH TOAST 19

Caramelized nuts

BAKERS BASKET 9

3 pastries selected by chef, served with butter & jams

VITALITÉ 15

Vanilla yogurt, homemade granola, Kenauk honey, fruits

EXTRAS

1 egg 5

Sausages 6

Baked beans 4

Cereals 5

Fresh fruits 6

Bacon 8

Roasted potatoes 5

Smoked salmon 13

BREUVAGES

Mimosa 13

Espresso 5

Regulat coffee 5

Latte bowl 8

Capuccino 5

Hot chocolate 6

Smoothie of the day 8

Juice or milk 5

Thé Lot 35 & Tisane 5

FROM 7AM À 11AM

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce.

LUNCH & DINNER

APPETIZERS

SOUP OF THE DAY Chef's inspiration	9
ONION SOUP Montebello cheese gratin, white wine broth	12
SALAD / APPETIZER OF THE DAY	
GEM LETTUCE SALAD Croutons, parmesan, bacon, garlic flower vinaigrette	14
POUTINE Cheese curds from Montebello	13
HUMMUS Grilled homemade pita, olives	11
CHICKEN WINGS (12) BBQ sauce	20
BEEF TARTARE 2.5 OZ Walnuts, pears, blue cheese	14
CREAMY ADORAY CHEESE CROQUETTE Brioche bread and candied onions	17

MAIN COURSE

Find out more about the daily meals by
contacting our team

CATCH OF THE DAY
BUTCHER'S CUT

SPAGHETTIS WITH MOZZARELLA CHEESE Tomato or Bolognese sauce	21
CANADIAN BEEF BURGER Beer caramel and marinated mushrooms, Tête à Papineau cheese	25
FILET MIGNON AAA (8 OZ) Sauce of the day, pan-fried seasonal vegetables	58
SEAFOOD PAPPARDELLES Market arrivals, citrus cream	40
BEEF TARTARE 7.5 OZ Walnuts, pears, blue cheese - <i>served with fries</i>	42
ROASTED CAULIFLOWER Cereal crust, tahini vinaigrette, local Quebec citrus from Vyckie	28

SIDES

Sauteed mushrooms	10	Pan-seared foie gras	16	Lobster tail	24
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DESSERTS

PECAN OR SUGAR PIE

Vanilla ice cream

12

CRÈME BRÛLÉE

Vanilla flavor

12

DESSERT OF THE DAY

WINE BY THE GLASS

WHITE

5oz 8oz

Chardonnay, Columbia Crest
États-Unis 14 22

Sauvignon Blanc, Oyster Bay
Nouvelle-Zélande 16 25

RED

Chianti, Melini, DOCC
Italie 13 19

Cuvée Exlusive, Saint Nabor
Côte-du-Rhône, France 13 19

ROSÉ

Roseline, Château Sainte
Roseline, France 13 19

SPARKLING

Champagne Veuve Clicquot,
Brut, France 32

Louis Bouillot, Perle D'Aurore,
Rosé, France 14

BEER

BRASSEURS DE MONTEBELLO 12

Victor Nymark, blonde houblonnée

Fantôme d'Ezilda

Kenauk Ale

DOMESTIQUE 8

Labatt 50

Budweiser

Bud Light

IMPORTÉE 9

Corona

Stella Artois

COFFEE

CHOCOLAT CHAUD 5

ESPRESSO 5

Double, allongé ou americano

CAPUCCINO 6

BOL DE LATTE 8

THÉ ET TISANE LOT 35 5



KID'S MENU: 12 AND UNDER

Beverage and dessert include
18

BURGER MONTE

Served with French fries and raw
veggies

SPAGHETTI

Tomato or meat sauce

PIZZA BELLO

Pepperoni and cheese

SALMON FILLET

Served with French fries and raw
veggies

CRISPY CHICKEN FINGERS

Served with French fries and raw
veggies

CHOICE OF DESSERT

Fresh fruits

Cookies

Brownie

Chocolate or vanilla ice cream

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