

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

BAKERS BASKET

SERVED WITH JUICE AND REGULAR COFFE	<u>E</u>
ROASTED PINEAPPLE Served on oatmeal pancake (Chia, pumpkin, flax seeds) and sheep yogurt	19
SMOKED SALMON BAGEL Caramelized onions, cream cheese	18
THE CANADIAN 2 eggs of your choice, bacon, sausages, roasted potatoes, bread	22
BREAKFAST POUTINE Poached egg, baked beans, Montebello cheese curds	22
DRIED TOMATO OMELETTE Goat cheese from ferme Floralpe, dried tomato pesto, roasted potatoes, bread	23
FRENCH CREPES Maple butter	18
BANANA AND CHOCOLATE FRENCH TOAST Caramelized nuts	19

3 pastries selected by chef, served with butter & jams	
VITALITÉ	15
Vanilla yogurt, homemade granola,	
Kenauk honey, fruits	
EXTRAS	
l 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

9

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FROM 7AM À 11AM

LUNCH & DINNER

APPETIZERS

Chef's inspiration	10
ONION SOUP Montebello cheese gratin, white wine broth	13
ARTISAN SALAD Radicchio, pears, fresh goat's cheese	16
GEM LETTUCE SALAD Croutons, parmesan, bacon, garlic flower vinaigrette	16
POUTINE Cheese curds from Montebello	13
HUMMUS Grilled pita, olives	15
CHICKEN WINGS (12) BBQ sauce	20

MAIN COURSES

Find out more about the daily meals by contacting our team

CATCH OF THE DAY **BUTCHER'S CUT**

SPAGHETTI WITH MOZZARELLA CHEESE Tomato or Bolognese sauce	21
CANADIAN BEEF BURGER Canadian beef burger, chorizo from Ferme Moreau, cheddar, homemade ketchup, pepper relish	25
FILET MIGNON AAA (7 OZ) Sauce of the day, pan-fried seasonal vegetables	64
VEGETABLE RISOTTO Vegetables, vegan aioli, roasted camelina seeds, mustard leaves	34
BRAISED BEEF CHEEK'S	32

Wagon wheel pasta, jus de viande,

SIDES

gremolata

DESSERTS

CRÈME BRÛLÉE

DESSERT OF THE DAY

Vanilla flavor

12

12

WINE BY THE GLASS

WHITE <u>5oz</u> <u>8oz</u> 13 19 Chardonnay, Columbia Crest États-Unis 19 13 Sauvignon Blanc, Villa Maria Nouvelle-*7élande* 13 19 Verdejo, Celeste Vallée du duero, Espagne Pinot Grigio, Lamberti Italie 13 19 RED 13 19 Chianti, Melini, DOCG Italie Tempranillo, Las Pisadas `Torres` 13 21 Espagne Pinot Noir, Carmel Road États-Unis 24 16 Cabernet Sauvignon, Columbia Crest 13 19 États-Unis ROSÉ Roseline, Château Sainte Roseline 13 17 France SPARKLING Champagne Veuve Clicquot, Brut France 35 Louis Bouillot, Perle D'Aurore, Rosé 14 France Santa Margherita, Valdobbiadene 14 Superiore, Italie*

BEER

MONTEBELLO	12
Victor Nymark, blonde houblonnée Fantôme d'Ezilda Kenauk Ale	
DOMESTIQUE Labatt 50 Budweiser Bud Light	8
IMPORTÉE Corona Stella Artois	9
COFFEE	
HOT CHOCOLATE	5
ESPRESSO Double, allongé or americano	5
CAPUCCINO	6
LATTE BOWL	8
THÉ ET TISANE <i>LOT 35</i>	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

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.