



IN ROOM DINING MENU

To order, dial “ 0 ”

Applicable taxes and royalty will be added to prices. A \$5 In-Room Dining delivery fee and 15% gratuity is automatically added to your bill.

BREAKFAST

7 am to 10:30 am

VEGETARIAN GLUTEN FREE

WE USE EXCLUSIVELY CAGE FREE EGGS WITH ALL OUR DISHES

ENERGIZING MORNINGS

served with fresh orange or grapefruit juice and your choice of: coffee, decaffeinated coffee or Lot 35 Fairmont tea or tisane.

The Healthy Parfait	17	The Classic Benedict	22
moist dark chocolate granola square, caramelized bananas, labneh, financier crumble and berries		two poached eggs on an English muffin, back bacon, hollandaise sauce, sautéed potatoes	
The Woodsman	22	The Mountaineer Grilled-Cheese	16
two eggs to your liking, choice of bacon, ham or sausages, sautéed potatoes, toasts		brioche bread, fried egg over hard, bacon, caramelized onions, smoked apple cheddar	
The Giant	26	Crêpes	18
two eggs, bacon, ham, sausages, cretons, baked beans with pork, sautéed potatoes, toasts		six crêpes, seasonal berries and maple syrup	
The Village Omelet	21	The Endurance Omelet	20
two eggs, pepper, onion, ham and cheese, sautéed potatoes, toasts		four egg whites, tomatillo, pepper, mushroom, arugula, Parmesan shavings and tomato pesto, toasts	

BREAKFAST FAVOURITES ^V ^{GF}

Fresh Bakery Basket	9
five mini pastries served with butter and jam	
Cereals	7
cold selection: Corn Flakes, Rice Krispies, Raisin Bran, All Bran, Fruit Loops, Granola House Mix or homemade warm oatmeal, served with choice of milk: 2%, skim, soy, almond, lactose-free milk	
Muesli and Yogurt	9
with seasonal berries	
Seasonal fresh fruit salad	9

À LA CARTE OPTIONS

bacon (4)	6
sausage or ham (3)	6
smoked salmon (40g)	7
sautéed potatoes	5
baked beans or homemade cretons	5
toasted bread (2)	5
your choice: white bread, whole wheat, quinoa or multigrain	

MORNING BEVERAGES

Coffee or decaffeinated coffee		Hot chocolate	6
3 cups	4	Lot 35 Fairmont tea	4.5
6 cups	7	Juice	4.95
Espresso		Milk	4
1-shot	5	2%, skim, chocolate, soy, almond, lactose free	
2-shots	6	Smoothie	8
Latte		flavour of the day	
cup	6	Mimosa	12
bowl	7	available from 8 am	
Cappuccino	5.5		

ALL-DAY DINING

Served from 11:30 am to 10 pm

VEGETARIAN GLUTEN FREE

SNACKS & APPETIZERS

Cheeses Board ^V	14	Duck Confit Tartine	18
for 1 person - 4 fine cheeses, croutons, fresh heirloom tomatoes, mozzarella, focaccia croutons, prosciutto chips		duck confit, smoked apple cheddar, asparagus, onion compote, cranberry mayo on country loaf bread, with side greens	
Forgotten Tomatoes and Quebec mozzarella	18	Foie Gras	19
heirloom tomatoes, mozzarella, focaccia croutons, prosciutto chips		foie gras au torchon ribbed with charred onions, foie gras powder, mustard shoots	
Poutine	15	SOUPS	
french fries, St-Guillaume cheese curds, traditional gravy		Market inspiration	8
+ pulled smoked beef	8	French Onion Soup	13
Tremblant Nachos ^V	17	St-Arnould beer, Tomme de Grosse-Île cheese	
black olives, red onions, jalapenos, guacamole, pico de gallo, sour cream		SANDWICHES	
Big Bowl o' French Fries ^V	12	served with your choice of fries, green or Caesar salad	
parmesan, roasted garlic aioli		Signature Cheeseburger	21
Chicken wings (12)	20	mushrooms, 1608 cheese, bacon, lettuce, tomatoes, onions	
Choice of sauces: Red Hot, BBQ with St-Arnould beer		Vegetarian Burger ^V	20

TO ACCOMPANY ANY DISH

Pulled breast	8
Shredded smoked meat	8
French fries or green salad	6

PIZZA

MARGHERITA	18	FOUR CHEESES	19
Olive oil, Fior di Latte, fresh basil		Fior di Latte, mozzarella, blue cheese and Parmesan	
PROSCIUTTO AND ARUGULA	21	SAUSAGE MEAT	20
Pesto, Fior di Latte, balsamic reduction		Pieux de Charlevoix saucisson, banana peppers, Fior di Latte	
GRILLED VEGETABLES	19		
Goat cheese and Fior di Latte, Sicilian olives			

MAIN COURSES

Seafood and argentine pesto pappardelles	26	Vegetarian chili ^V	20
octopus confit, scallops, shrimp and lobster, Parmesan		shallots, cheese, sour cream, croutons	
Pan seared salmon ^{GF}	28	Grilled veal chop	48
smoked olive tapenade, Nantes carrot purée, asparagus, cherry tomatoes, mushrooms		mashed potatoes with olive oil, pan-fried shiitake mushrooms, fried cauliflower, lima beans	
Strozzapreti	26	SALADS	
wild mushrooms, goat cheese, veal jus, arugula		Beet salad ^V	13
Steak and fries	26	Varied textures, roasted, pickled and steamed, smooth pistou, micro arugula	
Filet mignon (8 oz)	52	Caesar	11
AAA Angus beef, baked potato, truffle cream, pancetta, king eryngii, veal jus		Appetizer	16
		Main course	
		Green Salad	9
		Appetizer	14
		Main course	

SWEET SURRENDER...

Chocolate cake ^{GF}	9
molten heart with seasonal berries	
Crème brûlée sugar pie	8
maple coton candy	
Le Choux Gras	8
pastry puff garnished with milk chocolate mousse, apricot compote and cranberries	
Mascarpone and lemon cheesecake	8
Fresh seasonal fruit salad	8
Trilogy of homemade sorbets	7
seasonal flavours	
Ice cream	7

CHILDREN'S MENU

for ages 12 years and under

APPETIZERS		Chicken fingers	10
Market inspiration soup	5	fries or green salad, plum sauce	
Raw veggies and dip	5	Mini burger duo	10
Caesar salad	5	fries or green salad add cheese	1
		Mac'n cheese	9
MAIN COURSES		DESSERTS	
Pan seared salmon	14	Fresh fruit salad	6
smoked olive tapenade, Nantes carrot purée, asparagus, cherry tomatoes, mushrooms		Chocolate nut-free brownie	5
Spaghetti ^V	10	vanilla ice cream	
roasted tomato sauce		Jello	3
Grilled chicken cutlet	12	whipped cream	
fries or green salad, veggies, BBQ sauce		Two-scoop ice cream bowl	5
Grilled cheese	8	market inspired selection	
fries or green salad			

NON-ALCOHOLIC BEVERAGES

Mineral water	small	large	Coffee or decaffeinated coffee	
Eska natural (s: 355ml - l: 750ml)	5	8	3 cups	4
			6 cups	7
Eska carbonated (s: 355ml - l: 750ml)	5	8	Espresso	
San Peligrino carbonated (s: 250ml - l: 750ml)	4.5	8	1-shot	5
			2-shots	6
Juice			Cappuccino	
fruit or veggie or tomato	4.95		1-shot	5.5
Milk	4		Latte	
2%, skim, chocolate soy, almond, lactose free			cup	6
			bowl	7
Soft drink	5		Hot chocolate	5
Coca-Cola, Diet Coke, Sprite, Diet Sprite, Ginger Ale			Tea	4.5
			lot 35 Fairmont	