

# SUDDEN CRAVING?



## IN-ROOM DINING MENU

TO ORDER, DIAL "0".

*Fairmont*  
TREMBLANT



## BREAKFAST

7 am to 10 am Monday to Friday  
7 am to 10:30 am Saturday and Sunday

### ENERGIZING MORNINGS

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

<b>The healthy parfait</b>	24
moist dark chocolate granola square, caramelized bananas, labneh, financier crumble and berries	
<b>The woodsman</b>	28
two eggs cooked to your liking, your choice of bacon, ham or sausages, sautéed potatoes, toast	
<b>Village omelette</b>	26
two eggs, pepper, onion, ham & cheese, sautéed potatoes, toast	
<b>Endurance omelette</b>	27
four egg whites, tomatillo, peppers, mushroom, arugula, Parmesan shavings, and tomato pesto, toast	
<b>The giant</b>	31
two eggs cooked to your liking, bacon, ham, sausage, cretons, baked beans with pork, sautéed potatoes, toast	
<b>The classic benedict</b>	26
two poached eggs on an English muffin, back bacon, Hollandaise sauce, sautéed potatoes	
<b>Mountaineer grilled cheese</b>	24
brioche bread, fried egg over hard, bacon, caramelized onions, smoked apple cheddar	
<b>Crêpes</b>	22
six crêpes, seasonal berries and maple syrup	
<b>Morning poutine</b>	26
potatoes with herbs, cheese curds, bacon, green onion, a fried egg and Hollandaise sauce	

### BREAKFAST FAVOURITES

<b>Homemade fresh fruit salad</b>	10
<b>Fresh bakery basket</b>	12
five mini viennoiseries served with butter and jam	
<b>Cereals</b>	9
cold selection: Corn Flakes, Rice Krispies, Raisin Bran, All-Bran, Fruit Loops, granola house mix served with choice of milk: 2%, skim, soy, almond, lactose free	
<b>Warm homemade oatmeal</b>	9

### À LA CARTE OPTIONS

Bacon (4 slices)	7
Sausage or ham (3 pieces)	7
Smoked salmon (40 g)	11
Sautéed potatoes	6
Baked beans with bacon	7
Homemade pork cretons	7
Toasted bread of your choice (2 slices of bread) (white, whole wheat, gluten-free or multigrain)	6



## DINNER

5 pm to 10 pm

### APPETIZERS

<b>Cheese board (1 person)</b>	19
three fine cheeses, croutons, fresh grapes and Le Petit Rucher du Nord honey	
<b>Poutine</b>	Starter 15   Main 21
french fries, cheese curds, classic gravy	

### SOUPS & SALADS

<b>Soup of the day</b>	9
<b>French onion soup</b>	19
St-Arnould beer, 1608 cheese, Oka cheese	
<b>Caesar salad</b>	Starter 15   Main 21
<b>Green salad</b>	Starter 11   Main 16
<b>Tremblant nachos</b>	23
black olives, red onions, jalapeño, guacamole, pico de Gallo, sour cream	
<b>Truffle and aged cheddar french fries</b>	15
<b>Chicken wings (12)</b>	24
choice of sauce: Red Hot or BBQ with St-Arnould beer	

### SANDWICHES

served with fries or green salad	
<b>Signature cheeseburger</b>	33
beef patty, onion confit, bacon, lettuce, tomato, tartar sauce, Oka cheese	
<b>Vegetarian burger</b>	33
veggie patty, mushrooms, Oka cheese, lettuce, tomatoes, onions and smoked paprika mayonnaise	
<b>Croque montagne with artisan ham</b>	31
Oka cheese and truffle bechamel sauce	



### MAIN COURSES

<b>Beef filet mignon</b>	65
red wine sauce, salsify, grilled maitake and marinated shimenji, cauliflower purée	
<b>Cod</b>	47
potato trinxat, clam velouté, herb salad	
<b>Lentil Dahl</b>	38
coral lentils with green curry and coconut milk, mango, red onions marinated in shallots, fried onions and cauliflower, jasmine rice	
<b>Orecchiette aux champignons</b>	38
truffle oil, smoked caciocavallo, pickled mushrooms and chestnuts	
<b>Tartiflette with Oka raclette cheese</b>	38
cream, bacon, onions and potatoes	

Please note that a \$5 delivery charge, a 15% servicecharge and applicable taxes\* will be added to all orders.\*A fee corresponding to 3% of the price indicated will be added to your invoice. This fee corresponds to the percentage of the contribution set by the Tremblant Resort Association.



## SWEET SURRENDER

<b>Tremblezienne</b>	13
St-Germain cream, camerise jam	
<b>The pear</b>	13
almond cream, whole pear cooked in red wine with boreal spices, beaumier fir shortbread	
<b>Chocolat cake</b>	13
gluten-free cookie, red berry coulis	
<b>Sugar pie</b>	13
<b>Homemade sorbet trio</b>	10

### KIDS MENU (12 yrs and under)

#### APPETIZERS

Market inspiration soup	6
Raw veggies and dip	6

#### MAIN COURSES

<b>Spaghetti</b> roasted tomato sauce	11
<b>Mac'n Cheese</b>	12
<b>Grilled Chicken Cutlet</b>	15
veggies, BBQ sauce, fries or green salad	
<b>Grilled cheese</b> served with fries or green salad	11
<b>Chicken Fingers</b>	13
served with fries or green salad, plum sauce	
<b>Mini burger</b>	13
fries or green salad (add cheese + 1)	

#### JUNIOR DESSERTS

Fresh fruit salad	7
Chocolate brownie with vanilla ice cream	6
Jello bowl and whipped cream	4
Ice cream bowl	6



## BEVERAGES

Coffee or decaffeinated coffee	3 cups 6   6 cups 9
Espresso	simple 6   double 6,50
Latte	7
Cappuccino	7
Hot chocolate	7
Lot 35 Fairmont tea	6
Juice	7
Milk	5
Smoothie	9
Eska mineral water	355 ml 6   750 ml 9
Eska carbonated	355 ml 6   750 ml 9
San Pellegrino	250 ml 6   750 ml 9
Juice: fruit, vegetable or tomato	6
Soft drink	5

## WINES BY THE GLASS – 5 oz.

<b>WHITES</b> – Our Somm's Selection	Starting from 15
Pinot Grigio   Chardonnay   Albarino	
<b>SPARKLING / CHAMPAGNE</b>	
Prosecco, Piccini, Brut, Vénétie, Italie	19
Veuve Clicquot Ponsardin, Brut	45
<b>ROSÉ</b> – Our Somm's Selections	18
<b>ROUGE</b> – Our Somm's Selections	Starting from 15
Grenache - Syrah - Mourvèdre   Cabernet Sauvignon   Pinot Noir	

### BOTTLES

<b>WHITES</b>	
ALBARINO – Senorio de Rubios, Riaux Baixas, Espagne A	85
CHARDONNAY	
Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France A	59
PINOT GRIGIO – Delle Vénétie, Pinot Grigio, Géografico, Italie A	59
SAUVIGNON BLANC – Sauvignon blanc, Joel Gott, Californie	70
<b>CHAMPAGNE</b>	
Veuve Clicquot, Ponsardin	220 – half bottle 119
<b>RED</b>	
CABERNET SAUVIGNON	
Alexander Valley, Cabernet Sauvignon, Bound, É.U.	99
PINOT NOIR – Chapeau Melon, Jérémie Huchet, Loire, France*	75
SYRAH – GRENACHE – MOUVÈDRE	
Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France A	59
BORDELAIS – MÉRITAGE	
Pétales d'Osoyoos, Vallée de l'Okanagan, Canada	105
SANGIOVESE – NEBBIOLO	
Chianti Riserva DOCG, Capofosso A	69
Barolo DOCG, Rocca Ripalta A	149

### BEERS

<b>MICROBREWERY</b>	15
P'tit Train du Nord – lager 473 ml (Special 25 <sup>th</sup> anniversary edition)	
Blanche des Anges – white 500 ml	
Rivière-Rouge – amber 500 ml	
<b>DOMESTIC</b>	9
<b>IMPORTED</b>	10

### LIQUOR

<b>APÉRITIFS &amp; VERMOUTH</b> – 1.5 oz.	12
<b>PREMIUM</b> – 1 oz.	11
Ketel One Vodka   Bombay Sapphire Gin   Havana Club 7 ans Rhum   Canadian Club 7 ans Whisky   Crown Royal Whisky   Chivas Regal 12 ans Blended Malt Port Taylor	
<b>DELUXE</b> – 1 oz.	14
Grey Goose Vodka   Hendrick's Gin   Courvoisier VSOP Cognac   Woodford Reserve   Johnnie Walker   Black Label	