IN ROOM DINING



7 am to 10 am Monday to Friday 7 am to 10h30 am Saturday and Sunday

ENERGIZING MORNINGS

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

The Healthy Parfait 24

moist dark chocolate granola square, caramelized bananas, labneh, financier crumble and berries

The Woodsman 28

two eggs cooked to your liking, your choice of bacon, ham or sausages, sautéed potatoes, toast

Village Omelet 26

two eggs, pepper, onion, ham and cheese, sautéed potatoes, toast

Endurance Omelet 27

four egg whites, tomatillo, pepper, mushroom, arugula, Parmesan shavings, and tomato pesto, toast

THE GIANT - 31

two eggs cooked to your liking, bacon, ham, sausages, cretons, baked beans with pork, sautéed potatoes, toast

The Classic Benedict 26

two poached eggs on an English muffin, back bacon, Hollandaise sauce, sautéed potatoes

Mountaineer Grilled Cheese 24

brioche bread, fried egg over hard, bacon, caramelized onions, smoked apple cheddar

Crêpes 22

six crêpes, seasonal berries and maple syrup

Morning Poutine 26

potatoes with herbs, cheese curds, roasted bacon, green onion, a fried egg and hollandaise sauce

BREAKFAST FAVOURITES

Homemade Fresh Fruit salad 10

Fresh Bakery Basket 12

cinq mini Viennoise pastries served with butter and jams

Cereals 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

Warm homemade oatmeal 9

À LA CARTE OPTIONS

Bacon (4) 7

Sausages or ham (3) 7

Smoked salmon (40 g) 11

Sautéed potatoes 6

Baked beans with bacon 7

Homemade pork cretons 7

Toasted bread 6

two (2) toasts of your choice:

white, whole wheat, gluten-free or multigrain

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

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DINNER & DESSERTS

APPETIZERS

Cheese Board (1 person) 19

Four fine cheeses, croutons, fresh grapes and Le petit rucher du Nord honey

Poutine Starter 15 | Main 21

French fries, St-Guillaume cheese curds, classic gravy

SOUPS & SALADS

Soup of the Day 9

French Onion Soup 19 St-Arnould beer, 1608 cheese

Caesar Salad Starter 15 | Main 21

Green Salad Starter 11 | Main 16

MAIN COURSES

Cavatelli al gamberi 32

Shrimp, spinata calabra, shallots, garlic, white wine, parsley

Bobines farm trout 46

Red quinoa, lemon confit, lemongrass and soy vinaigrette, green onion and bok choy

Eggplant 36

Romesco sauce, marinated vegetable salad, eggplant caviar with citrusfruit, roasted almonds

Filet Mignon (8 oz) 65

Pan seared polenta, roasted heirloom tomatoes, fior di latte and foccacia crumble

EXTRAS

Poultry Breast 14

Pulled Smoked Meat 12

French Fries or Green Salad 8

Tremblant Nachos 22

Black olives, red onions, jalapeños, guacamole, pico de gallo, sour cream

Big Bowl o' French Fries 13

Parmesan

Chicken Wings (12) 24

Choice of sauce: Red Hot, BBQ with St-Arnould beer

SANDWICHES

Served with your choice of fries, green or Caesar salad

Signature Cheeseburger 32

mushrooms, 1608 cheese, bacon, lettuce, tomatoes, onion and smoked paprika mayonnaise

Vegetarian Burger 32

veggie patty, mushrooms, 1608 cheese, lettuce, tomatoes, onion and smoked paprika mayonnaise

Turkey Club Sandwich 32

bacon, tomato, herb and lemon mayo, rosemary ciabatta

SWEET SURRENDER

TREMBLEZIENNE 13

Maple cream, honeyberry jam

FLOATING ISLAND 13

Balsam fir custard, lace tuile and pine nuts

CHOCOLATE CAKE 12

Gluten-free cookie, red berry coulis

DECONSTRUCTRED STRAWBERRY SHORTCAKE 12

Strawberry coulis with basil and sweet clover cream

HOMEMADE SORBET TRIO 10

FRESH SEASONAL FRUIT SALAD 9

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FOR KIDS

12 YRS AND UNDER

APPETIZERS

Market Inspiration Soup 5

Raw Veggies and Dip 5

MAIN COURSES

Spaghetti 10 roasted tomato sauce

Grilled Chicken Cutlet 14 fries or green salad, veggies, BBQ sauce

Grilled Cheese 10 fries or green salad

Chicken Fingers 12 fries or green salad, plum sauce

Mini Burger 12 fries or green salad add cheese + 1

Mac'n Cheese 11

JUNIOR DESSERTS

Fresh Fruit Salad 6

Chocolate Brownie 5 vanilla ice cream

Jello 3 whipped cream

Ice Cream Bowl 5
market inspired selection

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VIN ET BAR - WINE & BAR

WINE

Our list varies according to arrivals

BOTTLES		
WHITES		
SAUVIGNON BLANC Joel Gott, Californie, ÉU70		
CHARDONNAY Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France A		
North Coast, Arrowflite, Chardonnay, ÉU.		
PINOT GRIGIO Delle Venetie, Pinot Grigio, Géografico, Italie A 69		
GRÜNER VELTLINER Tom, Dockner, Traisental, Autriche A 69		
SAUVIGNON BLANC Sancerre, Les Baronnes, France99		
CHAMPAGNE Veuve Clicquot, Ponsardin220		
SPARKLING Mumm Napa rosé, Californie, ÉU110		
CHAMPAGNE - HALF BOTTLE Champagne Veuve Clicquot Ponsardin, Brut, France		
WINES BY THE GLASS - 50Z		
WHITES Our Somm's Selections – Staring from 14 Pinot Grigio Chardonnay Albarino		
RED Our Somm's Selections – Staring from 14 Grenache–Syrah–Mourvèdre Cabernet Sauvignon Pinot Noir		
SPARKLING / CHAMPAGNE Prosecco, Cantine Maschio, Brut, Vénétie, Italie*		
ROSÉ Our Sommelier's selection17		

BOTTLES

REDS

CABERNET SAUVIGNON Alexander Valley, Cabernet Sauvignon, Bound, ÉU99
PINOT NOIR Chapeau Melon, Jérémie Huchet, Loire, France*
SYRAH-GRENACHE-MOUVÈDRE Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France A
BORDELAIS ET MÉRITAGE Bordeaux, Château Roquefort, France79
Pétales d'Osoyoos, Osoyoos Larose, Vallée de l'Okanagan, Canada99
SANGIOVESE-NEBBIOLO Chianti Riserva DOCG, Capofosso A 69 Barolo DOCG, Rocca Ripalta A 139

BEERS

MICROBREWERY 15

P'tit Train du Nord – lager 473ml (Édition spéciale 25 ans) Blanche des Anges – white 500ml Rivière–Rouge – amber 500ml Marée Noire – IPA–stout 500ml

DOMESTIC 9

IMPORTED 10

LIQUOR

APÉRITIFS & VERMOUTH 1.5 oz. 10

PREMIUM 1 OZ. 11

Ketel One Vodka | Bombay Sapphire Gin | Havana Club 7 yrs Rum | Canadian Club 7 yrs Whisky | Crown Royal Whisky | Chivas Regal 12 yrs Blended Malt Port Taylor Fladgate LBV

DELUXE 1 OZ. 14

Grey Goose Vodka | Hendrick's Gin | Courvoisier VSOP Cognac | Woodford Reserve | Johnnie Walker Black Label | Auchentoshan 12 yrs Scotch Glenfiddich 12 yrs

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