



IN ROOM DINING MENU

To order, dial “ 0 ”

Applicable taxes and royalty will be added to prices 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	21
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	20	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	17
two eggs, bacon, ham, sausages, cretons, baked beans, 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

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	8

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	7
Latte		flavour of the day	
cup	6		
bowl	7		
Cappuccino	5.5		

ALL-DAY DINING

Sunday to Thursday from 11:30 am to 10 pm
Friday and Saturday from 11:30 am to 11 pm

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SNACKS & APPETIZERS

Cheeses Board 	14	Duck Confit Tartine	18
for 1 person - 4 fine cheeses, croutons, fresh grapes and Petit Rucher du Nord honey		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	14		
french fries, St-Guillaume cheese curds, traditional gravy			
+ pulled smoked beef	8		
Tremblant Nachos 	16		
black olives, red onions, jalapenos, guacamole, pico de gallo, sour cream			
Big Bowl o' French Fries 	12		
parmesan, roasted garlic aioli			
Chicken wings (12)	18		
Choice of sauces: Red Hot, BBQ with St-Arnould beer			

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	25	Vegetarian chili 	20
octopus confit, scallops, shrimp and lobster, Parmesan		shallots, cheese, sour cream, croutons	
Pan seared salmon 	27	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		
wild mushrooms, goat cheese, veal jus, arugula			
Steak and fries	24		
Filet mignon (8 oz)	52		
AAA Angus beef, baked potato, truffle cream, pancetta, king eryngii, veal jus			

SALADS

Beet salad 	12
Varied textures, roasted, pickled and steamed, smooth pistou, micro arugula	
Caesar	
Appetizer	11
Main course	16
Green Salad	
Appetizer	9
Main course	14

SWEET SURRENDER...

Chocolate cake 	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	13	Fresh fruit salad	6
smoked olive tapenade, Nantes carrot purée, asparagus, cherry tomatoes, mushrooms		Chocolate nut-free brownie	5
Spaghetti 	8	vanilla ice cream	
roasted tomato sauce		Jello	3
Grilled chicken cutlet	10	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	