

Fairmont

LE CHÂTEAU MONTEBELLO



SERVICE AUX CHAMBRES

Disponible tous les jours de 7h à 22h

Composer le «7614 » sur le téléphone de votre chambre pour commander

IN-ROOM DINING









Available daily from 7am to 10pm

Dial «7614» on the phone in your room to place an order

BREAKFAST




FROM 7H00 TO 11H00

SERVED WITH JUICE AND REGULAR COFFEE

MAPLE ROASTED PINEAPPLE 	23
Served on oatmeal pancake (<i>Chia seeds, pumpkin, flax seeds</i>) and sheep yogurt	
SMOKED SALMON BAGEL 	22
Caramelized onions, cream cheese	
THE CANADIAN  	26
Two eggs of your choice, bacon, sausages, roasted potatoes, bread	
MONTEBELLO BENEDICT 	27
Two poached eggs on an English muffin, ham, Hollandaise sauce, roasted potatoes	
BREAKFAST POUTINE 	26
Poached egg, baked beans, Montebello cheese curds, Hollandaise sauce	
PETITE-NATION OMELETTE  	26
Ham from Ferme Moreau and Cheddar from Montebello, roasted potatoes, bread	
FRENCH CREPES	22
Maple butter	
RAISIN FRENCH TOAST	22
Chocolate and nuts, crème fraiche	

FOR KIDS - 6 TO 12 YEARS OLD

SERVED WITH JUICE

THE CANADIAN  	14
One egg of your choice, choice of meat, roasted potatoes, bread	
MONTEBELLO BENEDICT 	14
One poached egg on an English muffin, ham, Hollandaise sauce, roasted potatoes	
FRENCH CREPES	14
Maple butter	

BAKERS BASKET	9
4 pastries selected by chef, served with butter & jams	

VITALITÉ	16
Vanilla yogurt, homemade granola, Kenauk honey, fruits	

EXTRAS			
1 egg	5	Fresh fruits	6
Sausages	6	Bacon	8
Baked beans	4	Roasted potatoes	5
Cereals	5	Smoked salmon	13

HC VALENTINE ARTISAN COFFEE

Espresso	5
Regular coffee	5
Latte bowl	8
Capuccino	5



Our roastmasters produce single-origin roasts, custom blends, and sustainable offerings including certified Rainforest Alliance, Fair Trade, and Organic.

BREUVAGES

Mimosa	13
Hot chocolate	6
Smoothie of the day	8
Juice or milk	5

THÉ LOT 35 & TISANE

5

Produced by sustainable manufacturer. 100% compostable plant-based pyramid tea bags. Organic.



May be made lactose-free



May be made gluten-free

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. 15% service fee. 5\$ delivery fee.



We use cage free eggs for our dishes.

LUNCH

FROM 12H00 TO 16H30

APPETIZERS

HOMEMADE BREAD	6
Sunflower seed and Kenauk honey, whipped butter with Gorria pepper	
SOUP OF THE DAY	10
ONION SOUP 	13
Montebello cheese gratin, white wine broth	
YOUNG LEAVES MIX    	16
Squash, pumpkin seeds, goat cheese from Papineauville, cider and squash vinaigrette	
HEARTS OF ROMAINE   	16
Garlic flower and parmesan vinaigrette	
POUTINE  	13
Potatoes from Notre-Dame-de-la-Paix, Montebello cheese curds	
HOMEMADE FRIES  	10
Potatoes from Notre-Dame-de-la-Paix, mayonnaise with chili peppers from Labelle and Saint-Amour	
HUMMUS   	15
Grilled pitas, olives	
CHICKEN WINGS (12)	20
BBQ sauce	

MAIN COURSES

SALTED COD BRANDADE 	28
Olive oil croûtons, thyme and garlic	
CAULIFLOWER AND BLACK GARLIC LINGUINE 	30
Cheddar from Montebello	
BEEF BURGER   	32
Tête a Papineau cheese, Portobello mushroom, braised pork belly, sweet and sour sauce	
GRILLED FLANK STEAK	36
Mustard sauce, homemade fries	
BRAISED PORK CHEEK 	34
Creamy polenta with Adoray cheese	
ORGETTO 	28
Squash, hazelnuts and Micha goat cheese from La Ferme Floralpe, miso broth	
ADD A PROTEIN TO YOUR SALAD FOR A HEALTHY MAIN COURSE	+ 9
Grilled chicken breast	
Roasted salmon	



For kids 6-12 years old



May be made vegetarian



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Taxes and services not included. 5\$ delivery fee.

2023-12-06

DINNER

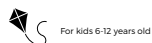
FROM 17H00 À 22H

APPETIZERS

HOMEMADE POTATO BREAD	6
Sunflower seed and Kenauk honey, whipped butter with Gorria pepper	
SOUP OF THE DAY	10
ONION SOUP 	13
Montebello cheese gratin, white wine broth	
ENDIVE SALAD    	16
Rebellion cheese from Montebello, walnuts and citrus	
GEM LETTUCE SALAD   	16
Croûtons, parmesan, bacon, garlic flower vinaigrette	
POUTINE  	13
Potatoes from Notre-Dame-de-la-Paix, Montebello cheese curds	
HOMEMADE FRIES  	10
Potatoes from Notre-Dame-de-la-Paix, mayonnaise with chilies from Labelle and Saint-Amour	
HUMMUS   	15
Grilled pita, olives	
CHICKEN WINGS (12)	20
BBQ sauce	

MAIN COURSES

KENAUK HONEY TROUT 	42
Raw and cooked carrot with almonds	
BEEF BURGER   	32
Tête a Papineau cheese, Portobello mushroom, braised pork belly, sweet and sour sauce	
STEAK AU POIVRE	59
Beef tenderloin 6oz, grilled sucrine lettuce and potato terrine	
BRAISED LAMB SHANK 	48
With lamb demi-glace, eggplants and confit quinces	
GNOCCHIS WITH CHORIZO 	36
From Ferme Moreau, mushrooms and Tête a Papineau cheese	
SAGE-ROASTED PARSNIPS 	29
Sunchoke mousseline, buckwheat and black sesame praliné	
ADD A PROTEIN TO YOUR SALAD FOR A HEALTHY MAIN COURSE	+ 9
Grilled chicken breast	
Roasted salmon	



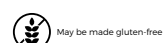
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DESSERTS

PISTACHIOS-CHOCOLATE BROWNIE	12	PECAN PIE	12
SUGAR PIE	12	VANILLA CRÈME BRÛLÉE ✓ 🌱 🥛	12



WINE BY THE GLASS

WHITE	<u>5oz</u>	<u>8oz</u>
Chardonnay, Columbia Crest, <i>United States</i>	14	22
Sauvignon Blanc, Villa Maria, New-Zeland	15	25
Pinot Grigio, Lamberti, Italy	13	19
RED	<u>5oz</u>	<u>8oz</u>
Chianti, Melini, DOCG, <i>Italy</i> 🍷	13	19
Tempranillo, Las Pisadas `Torres`, <i>Spain</i>	16	27
Cabernet Sauvignon, Columbia Crest <i>United States</i>	16	24
ROSÉ		
Roseline, Château Sainte Roseline, <i>France</i>	13	19
SPARKLING	<u>5oz</u>	
Champagne Veuve Clicquot, Brut <i>France</i>	38	
Frontenac Gris, Prairie Star, Frontenac blanc Les Bulles de la côte, Côte de Vaudreuil, Québec 🍷	14	
Prosecco, Santa Margherita, Valdobbiadene Superiore, <i>Italie</i> *	15	

🍷 Biologique | Organic
* Import privé | Private import

BEER

BRASSEURS DE MONTEBELLO	12
Ange de la Rivière	
Fantôme d'Ezilda	
Kenauk Ale	
DOMESTIQUE	8
Labatt 50	
Budweiser	
Bud Light	
IMPORTED	9
Corona	
Stella Artois	

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KID'S MENU: 12 AND UNDER

Beverage and dessert included

18

BURGER MONTE

Served with French fries and raw
veggies

SPAGHETTI

Tomato or bolognese

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

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