



LOUNGE BAR

HOUSE-MARINATED OLIVES 8
MIXED NUTS 6

FRENCH ONION SOUP 19
St-Arnould beer, 1608 cheese

AXE CAESAR SALAD | Starter 15 | Main Course 21
Romaine quarters, parmesan shavings, house dressing and pancetta

POUTINE | Starter 15 | Main Course 21
French fries, St-Guillaume cheese curds, classic gravy

TREMBLANT NACHOS 23
Black olives, red onions, jalapeños, guacamole, pico de gallo, sour cream

THE BURGER 33
Beef patty, onion confit, bacon, lettuce, tomato, tartare sauce, Oka cheese
Served with fries or green salad
Vegetarian option available

CROQUE MONTAGNE WITH ARTISAN HAM 31
Oka cheese and truffle bechamel sauce

SHRIMP STEAMED BAO BUN 27
Fresh vegetables julienne style and sambal oelek mayonnaise

TARTIFLETTE WITH OKA RACLETTE CHEESE 38
Cream, bacon, onions and potatoes

BEEF CHEEK CONFIT IN RED WINE 44
Orzo and sautéed mushrooms

CHARCUTERIE PLATTER 44
3 cheeses and 3 charcuterie from our region

TRUFFLE AND AGED CHEDDAR FRENCH FRIES 15

TO ACCOMPANY ANY DISH
Poultry breast 14
Trout 14
Smoked meat 12
French fries or green salad 8

*A Royalty corresponding to 3% of the indicated price will be added to your invoice. This royalty corresponds to the percentage of the contribution set by the Tremblant Resort. Association.
Taxes and 15% service charge will be added to your bill.