



TO START



HOMEMADE POTATO BREAD 6
Sunflower seeds and Kenauk honey, whipped butter with Gorria chilli pepper

SOUPS



ONION SOUP 13
Gratinated with Montebello cheeses, white wine broth

SOUP OF THE DAY 10

STARTERS



CONFIT LEEKS 17
Burned leeks vinaigrette, Cayenne pepper and smoked mussels

ADORAY FROM MONTEBELLO 22
Chocobello stout fondant, crumble, honey and dried fruits condiment

FOIE GRAS MOUSSE 24
Pear mustard and saffron clementines

TRADITIONNAL BEEF TARTARE 19/45
Chives mayonnaise, egg yolk emulsion, gaufrettes potatoes

GLAZED SAUTÉED VEAL SWEETBREADS 24
Oyster mushrooms from Les Jardins de Capucinne and shallots

OYSTERS 1/2 DZ - DZ 18/36
Lemon, mignonettes, cocktail sauce

TUNA TARTARE 2.5 OZ 19
Almonds, marinated pearl onions, Dijon mustard

OCTOPUS A LA PLANCHA 23
Pickle salad, seaweed and mirin sauce

SEARED SCALLOPS (2) 24
Braised pork belly and marinated vegetables

HEARTS OF ROMAINE 16
Garlic flower vinaigrette and parmesan cheese

ENDIVE SALAD 16
Rebellion cheese from Montebello, walnuts and citrus

We work with producers from the region that practice durable fishing, hormone-free husbandry and organic agriculture., Availability of produces can vary according to season and supplier. Fairmont le Chateau Montebello does not use any artificial flavouring or colouring.

Do not hesitate to share with us your food restrictions or allergies. Taxes and Service not included. 15% gratuity applicable on groups of 8 or more.



Available for children: half price



vegetarian replacement



Lactose-Free replacement



Gluten-Free replacement



TO SHARE... OR NOT

SURF AND TURF

115

Milk-fed veal chop 10oz, seared scallops (2), lobster tail, sautéed vegetables and mushrooms

SEAFOOD TOWER

190

Lobster tail, scallop ceviche, Argentina shrimps, grilled octopus, oysters, tuna tartare, leeks and smoked mussels, wakame, homemade bread and croutons, lemon, cocktail sauce, mignonettes

MAIN COURSES

MEATS

BRAISED LAMB SHANK

48

With lamb demi-glace, eggplants and confit quinces

STEAK AU POIVRE

59

Beef tenderloin 6oz, grilled succrine lettuce and potato terrine

ROASTED DEER MEDALLION

66

With vanilla, pears stewed with saffron, braised radichios and whisky sauce

MILK-FED VEAL CHOP 10 OZ

57

With black truffle and confit potatoes

CHICKEN BREAST

44

From La Ferme des Voltigeurs, roasted with morrels, creamy mushroom rice

FISHES

ROASTED TROUT

42

With Kenauk honey, raw and cooked carrots with almonds

WALLEYE FROM THE GREAT LAKES

42

Roasted, with lobster mousseline and creamy lobster sauce

PASTAS

GNOCCHIS

36

With chorizo from La Ferme Moreau, mushrooms from Les Jardins de Capucinne and Tête à Papineau cheese

VEGETABLES

SAGE-ROASTED PARSNIPS

29

Sunchoke mousseline, buckwheat and black sesame praliné

SIDE DISHES

SAUTÉED MUSHROOMS

12

LOBSTER TAIL

24

SAUTÉED VEGETABLES

10

SEARED SCALLOPS (2)

16

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