

# SUDDEN CRAVING?



## IN-ROOM DINING MENU

TO ORDER, DIAL "0".

*Fairmont*  
TREMBLANT

## BREAKFAST

7 am to 10 am Monday to Friday  
7 am to 10:30 am Saturday and Sunday

### ENERGIZING MORNINGS

served with orange or grapefruit juice and your choice of: coffee, decaffeinated coffee or Lot 35 Fairmont tea

<b>The healthy parfait</b>	24
moist dark chocolate granola square, caramelized bananas, labneh, financier crumble and berries	
<b>The woodsman</b>	28
two eggs cooked to your liking, your choice of bacon, ham or sausages, sautéed potatoes, toast	
<b>Village omelette</b>	26
two eggs, pepper, onion, ham & cheese, sautéed potatoes, toast	
<b>Endurance omelette</b>	27
four egg whites, tomatillo, peppers, mushroom, arugula, Parmesan shavings, and tomato pesto, toast	
<b>The giant</b>	31
two eggs cooked to your liking, bacon, ham, sausage, cretons, baked beans with pork, sautéed potatoes, toast	
<b>The classic benedict</b>	26
two poached eggs on an English muffin, back bacon, Hollandaise sauce, sautéed potatoes	
<b>Mountaineer grilled cheese</b>	24
brioche bread, fried egg over hard, bacon, caramelized onions, smoked apple cheddar	
<b>Crêpes</b>	22
six crêpes, seasonal berries and maple syrup	
<b>Morning poutine</b>	26
potatoes with herbs, cheese curds, bacon, green onion, a fried egg and Hollandaise sauce	

### BREAKFAST FAVOURITES

<b>Homemade fresh fruit salad</b>	10
<b>Fresh bakery basket</b>	12
five mini viennoiseries served with butter and jam	
<b>Cereals</b>	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	
<b>Warm homemade oatmeal</b>	9

### À LA CARTE OPTIONS

Bacon (4 slices)	7
Sausage or ham (3 pieces)	7
Smoked salmon (40 g)	11
Sautéed potatoes	6
Baked beans with bacon	7
Homemade pork cretons	7
Toasted bread of your choice (2 slices of bread) (white, whole wheat, gluten-free or multigrain)	6

Please note that a \$5 delivery charge, a 15% servicecharge and applicable taxes\* will be added to all orders.\*A fee corresponding to 3% of the price indicated will be added to your invoice. This feecorresponds to the percentage of the contribution set by the Tremblant Resort Association.

## DINNER

5 pm to 10 pm

### APPETIZERS

<b>Cheese board (1 person)</b>	19
three fine cheeses, croutons, fresh grapes and Le Petit Rucher du Nord honey	
<b>Poutine</b>	Starter 15   Main 21
french fries, cheese curds, classic gravy	
<b>Soup of the day</b>	9
<b>French onion soup</b>	19
St-Arnould beer, Oka cheese	
<b>Caesar salad</b>	Starter 15   Main 21
<b>Green salad</b>	Starter 11   Main 16
<b>Tremblant nachos</b>	23
black olives, red onions, jalapeño, guacamole, pico de Gallo, sour cream	
<b>Chicken wings (12)</b>	24
choice of sauce: Red Hot or BBQ with St-Arnould beer	

### MAIN COURSES

<b>The M-Burger</b>	33
Port Neuf brie cheese, red onions, arugula, aioli, bacon jam and Sortilège. Served with fries or salad	
<b>The vegetarian M-Burger</b>	33
Veggie patty, Port Neuf brie cheese, red onions, arugula, aioli. Served with fries or salad	
<b>AAA filet mignon</b>	65
Anna potatoes, marinated chanterelles, grilled little gem lettuce and cider zabaglione, with reduced sauce	
<b>Rainbow trout from the bobines fish farm</b>	45
Candied rhubarb and celery, grilled asparagus, bouillabaisse sauce, croutons and rouille	
<b>Vegetable galette</b>	35
Kimchi, sea buckthorn sauce, sesame emulsion and tapioca chicharrón	
<b>Grain-fed chicken from ferme des voltigeurs</b>	49
Corn fondant, sun-kissed vegetables, crispy corn, roast chicken sauce	
<b>Buckwheat soba noodles</b>	38
Zucchini, candied egg yolk, Parmesan, and pine nuts	

LACTOSE-FREE GLUTEN-FREE VEGETARIAN

If you have any food restrictions, please advise us.

## DESSERTS

<b>Chocolat</b>	14
Gluten-free cookie crust with cacao nibs, Quebec raspberry jelly, mousse and 58% chocolate ganache	
<b>Passion</b>	14
Pineapple and mango purée insert, macaroon shell, hibiscus and ginger sorbet	
<b>Maple</b>	13
Maple cream, orange and carrot tile, almonds and orange segments	
<b>Lemon</b>	14
Almond cookie crust, lemon basil sorbet and lime cloud	
<b>Cheese Board</b>	19
For 1 person - 3 fine cheeses Croutons, fresh grapes and Le Petit Rucher du Nord honey	

## KIDS MENU (12 yrs and under)

### APPETIZERS

Market inspiration soup	6
Raw veggies and dip	6

### MAIN COURSES

<b>Spaghetti</b> roasted tomato sauce	11
<b>Mac'n Cheese</b>	12
<b>Grilled Chicken Cutlet</b>	15
veggies, BBQ sauce, fries or green salad	
<b>Grilled cheese</b> served with fries or green salad	11
<b>Chicken Fingers</b>	13
served with fries or green salad, plum sauce	
<b>Mini burger</b>	13
fries or green salad (add cheese + 1)	

### JUNIOR DESSERTS

Fresh fruit salad	7
Chocolate brownie with vanilla ice cream	6
Jello bowl and whipped cream	4
Ice cream bowl	6

## 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

## WINES BY THE GLASS - 5 oz.

<b>WHITES</b> - Our Somm's Selection Pinot Grigio   Chardonnay   Sauvignon Blanc	Starting from 15
<b>SPARKLING / CHAMPAGNE</b> Prosecco, Piccini, Venetian Dress, Extra Dry, Italy Champagne, Taittinger, Brut Réserve, France	19 39
<b>ROSÉ</b> - Our Somm's Selections	18
<b>ROUGE</b> - Our Somm's Selections Sangiovese   Cabernet Sauvignon   Pinot Noir	Starting from 16

## BOTTLES

### WHITES

RIESLING - Megalomaniac, Series Heritage, Niagara, Canada	85
CHARDONNAY Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France	61
BOURGOGNE - Villa Cantrius, Julienas Chaintré, France	99
PINOT GRIGIO - Delle Vénétie, Pinot Grigio, Géografico, Italy	62
SAUVIGNON BLANC - Sauvignon blanc, Joel Gott, Californie, US	73

### CHAMPAGNE

Veuve Clicquot, Ponsardin	220 - half bottle 119
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### RED

CABERNET SAUVIGNON Bound, Alexander Valley, É.U.	99
PINOT NOIR - Chapeau Melon, Jérémie Huchet, Loire, France	79
SYRAH - GRENACHE - MOUVÈDRE Domaine Saint-Nabor, Cuvée exclusive, CDR Village, France	61
MÉRITAGE Pétales d'Osoyoos, Vallée de l'Okanagan, Canada	115
SANGIOVESE - NEBBIOLO - DOLCETTO Chianti Riserva DOCG, Capofosso, Italy	75
Barolo DOCG, Rocca Ripalta, Italy	149

## BEERS

### MICROBREWERY

P'tit Train du Nord - lager 473 ml (Special 25 <sup>th</sup> anniversary edition)	15
Blanche des Anges - white 500 ml	
Rivière-Rouge - amber 500 ml	

### DOMESTIC

### IMPORTED

## LIQUOR

**APÉRITIFS & VERMOUTH** - 1.5 oz. Starting from 12

**ALCOHOL** - 1.5 oz. starting from 10 according to available to bar menu  
PREMIUM: Ketel One Vodka | Bombay Sapphire Gin | Havana Club 7 ans Rhum | Canadian Club 7 ans Whisky | Crown Royal Whisky | Chivas Regal 12 ans Blended Malt Port Taylor

DELUXE: Grey Goose Vodka | Hendrick's Gin | Courvoisier VSOP Cognac | Woodford Reserve | Johnnie Walker | Black Label