



Restaurant bistronomique

HÔTEL MONTFORT

LUNCH MENU



3-course meal: Add 12. to the main dish (soup, main dish and daily dessert)

Starters

Soup of the day | 8.
Crew’s inspiration

Chef’s salad | 8.
House salad

Main dishes

Caesar salad | 15.
Homemade dressing
Extra Bavette steak or Chicken or Salmon | 9.

Salmon tartare (6 oz) | 26.
Avocado and grapefruit homemade mayonnaise,
red onions, peppers and cucumbers
(served with croutons and salad)

Pan-fried salmon | 24.
Lime and coconut sauce
(served with vegetables and pilaf rice)

Bavette steak | 39.
Medium-rare cooking, Port wine sauce
(served with fries and salad)

Three cheese pizza | 25.
Mozzarella, cheddar and parmesan,
fresh tomatoes and greens

Burratini pizza | 25.
Mozzarella, cheddar, parmesan, dried tomatoes,
Burratini and balsamic reduction

Main dishes (suite)

 **Montfort Poutine* | 25.**
Crispy fries, grilled vegetables broth
based sauce with maple and white wine,
fresh cheese curds, braised pork cheek,
marinated onions and sour cream

** Hôtel Montfort is the proud official presenter of the exhibition
“La Poutine: Une culture à toutes les sauces” presented at the
Musée des Cultures du Monde de Nicolet.*

Traditional poutine | 19.
Crispy fries, fresh cheese curds,
classic gravy

Mac’n cheese | 20.
Creamy mac’n cheese with bacon and chive

Fish’n chips | 26.
Crispy beer battered cod
(served with tartare sauce and fries)

Smoked meat | 28.
Smoked beef brisket in Kamut bread,
La Morin mustard
(served with fries)

Cheeseburger | 23.
Cheddar, tomato, lettuce, onion, homemade sauce
(served with fries)

Service and taxes not included. Prices and items subject to change.