



## Welcome to Hôtel Montfort's Bistronomic Restaurant

Our restaurant's crew pays special attention  
to offering you a bistronomic cuisine  
featuring a variety of delightful dishes.

Our goal is to provide you with  
an upscale gastronomic experience  
where freshness and know-how take center stage.

**Bon appétit!**



Jean-René Pelletier  
Head Chef

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### **4-course table d'hôte**

Add **32.** to the main dish (starter, soup, main dish and dessert)

### **3-course table d'hôte**

Add **20.** to the main dish (soup, main dish and dessert)

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# Restaurant bistronomique HÔTEL MONTFORT EVENING MENU



## Starters

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### Chef's salad | 8.

House salad

### Duck rillettes | 18.

Pearl onions and berries jam  
(served with croutons)

### Arancini | 15.

Rice balls stuffed with spinach and parmesan,  
bread crumbed and deep-fried,  
served on tomato sauce, parmesan shavings

### Salmon tartare (3 oz) | 20.

Avocado and grapefruit  
homemade mayonnaise,  
red onions, peppers and cucumbers  
(served with croutons and salad)  
(Extra 4.)

### Garnished provoleta | 19.

Grilled Provolone cheese on dried tomatoes,  
Gremolata  
(served with croutons)

### Beef tartare (3 oz) | 20.

Fresh herbs classic recipe  
(served with croutons and salad)  
(Extra 4.)

### Fried calamari | 17.

Lime mayonnaise

### Burratini | 20.

Grilled vegetables mediterranean sauce,  
pumpkin seeds, balsamic reduction  
(Extra 4.)

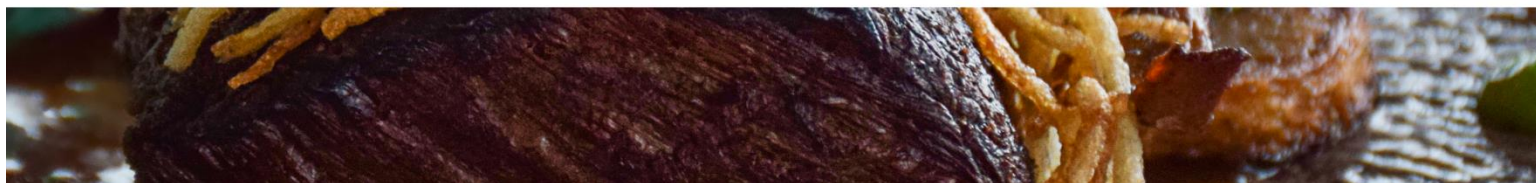
### Soup of the day | 8.

Crew's inspiration

## Soup



# Restaurant bistronomique HÔTEL MONTFORT EVENING MENU



## Bistro main dishes

### Fresh salad | 20.

Mixed lettuces, prosciutto chips, strawberries, asparagus, beets, goat cheese, homemade dressing

Extra Chicken or Salmon or Shrimps | 9.

### Salmon tartare (6 oz) | 32.

Avocado and grapefruit homemade mayonnaise, red onions, peppers, cucumbers

(served with croutons, salad and choice of side dish)

### Beef tartare (6 oz) | 32.

Fresh herbs classic recipe

(served with croutons, salad and choice of side dish)

### Mussels & fries | 30.

Chef's inspiration

### Fish'n chips | 26.

Crispy beer battered cod

(served with tartare sauce and choice of side dish)

### Ribs | 24. | 36.

(served with salad and a choice of side dish)



### Montfort Poutine\* | 29.

Grilled vegetables broth based sauce with maple and white wine, fresh cheese curds, braised pork cheek, marinated onions, 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.

### Montfort burger | 25.

Cheddar, tomato, lettuce, crispy red onions, homemade BBQ sauce, topped with a bacon-wrapped jalapeño popper  
(served with a choice of side dish)

## Pizzas

### Three cheese pizza | 25.

Mozzarella, cheddar, parmesan, fresh tomatoes, mixed greens

### Burratini pizza | 25.

Mozzarella, cheddar, parmesan, dried tomatoes, Burratini, balsamic reduction

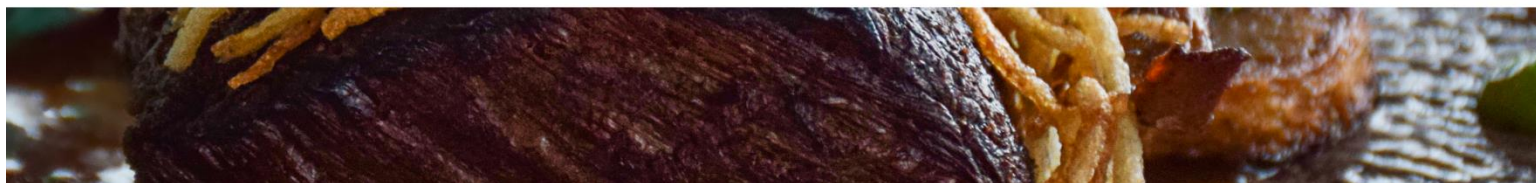
### Genoa pizza | 25.

Italian cheese, Genoa salami, Kalamato olives, mushrooms

Choice of side dish: Mushroom orgetto | Potatoes au Gratin (Dauphinoise) | Fries



# Restaurant bistronomique HÔTEL MONTFORT EVENING MENU



## Bistro main dishes

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### **Creamy asparagus risotto | 20.**

Parmesan shavings

Extra Pan-fried scallops | 9.

### **Marinated chicken breast | 35.**

Lemon, thyme, rosemary

(served with grilled vegetables and a choice of side dish)

### **Grilled vegetables tagliatelle pasta | 25.**

Mediterranean sauce

Extra Chicken or Salmon | 9.

### **Bavette steak | 39.**

Medium-rare cooking, Port wine sauce

(served with salad and a choice of side dish)

### **Mushroom raviolis | 25.**

Chorizo, red wine cream sauce

### **Filet mignon (6 oz) | 45.**

Any style cooking, Port wine sauce

(served with fried vegetables and a choice of side dish)

### **Coconut shrimp bowl | 35.**

Bread bowl, coconut milk sauce

(served with salad)

(Extra 10. with package)

### **Sablefish | 49.**

Fried gray shallots, capers,  
lemony butter sauce

(served with fried vegetables and a choice of side dish)

(Extra 14. with package)

### **Tomahawk for 2 people**

Market price | 45 minutes cooking

Port wine sauce

(served with salad and a choice of side dish)

(Not included in the package)

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**Choice of side dish:** Mushroom orgetto | Potatoes au Gratin (Dauphinoise) | Fries