



Restaurant bistronomique HÔTEL MONTFORT SAISONNIERS



Cocktails of the moment

Cocktail of the moment | 13.

Our featured creation of the moment,
made with carefully selected ingredients

La Joséphine | 11.

Wabasso Gin, triple sec, cranberry juice,
grapefruit juice

Martini Montfort | 11.

"Vodka Sur Glace", raspberry liquor,
pineapple juice

Classic cocktails

Amaretto Sour | 11.

Amaretto Avril, lemon juice, simple syrup

Aperol Spritz | 13.

Amermelade, sparkling wine, soda

Bloody Caesar | 11.

"Vodka Sur Glace", Worcestershire sauce,
Extreme Beans, Caesar mix

Espresso Martini | 12.

"Vodka Sur Glace", coffee liquor, espresso

Negroni | 14.

Supersonic Gin, Campari, red vermouth

Old Fashioned | 14.

Whisky Baril Caché, Angostura, orange peel



Restaurant bistronomique **HÔTEL MONTFORT** BIÈRES



Ô Quai des Brasseurs – Bécancour 473 ml

Dans ta Fraise 6% | 13.
Shortcake IPA

La Barbe Rousse 5.5% | 12.
Red ale

La Brambasi 5% | 13.
Raspberry Belgian-style white beer

La P'tite Dernière 5% | 12.
White lager

La P'tite Floride 6.7% | 13.
Juicy NEIPA

La Piranhop 6.5% | 13.
American IPA

Guest beers 473 ml

Long Nose 6% | 12.
Tropic IPA
Le Temps du Pinte – Trois-Rivières

Côte à Deux Fesses 6.5% | 12.
East Coast IPA
Le Temps du Pinte – Trois-Rivières

Blanche des Ursulines 6.2% | 11.
Belgian white
Le Temps du Pinte – Trois-Rivières

Le Puck 6.6% | 11.
Coffee stout
Le Temps du Pinte – Trois-Rivières

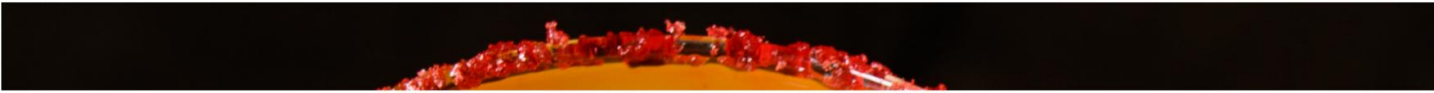
Baume à Normand 4.2% | 13.
Mint & yellow raspberry gose

Draft beer

6. (glass 12 oz) | **9.** (Pint 20 oz) | **29.** (Pitcher 48 oz)

Sleeman original 5%
Blonde Lager

Blanche de Chambly 5% – Unibroue
Belgian white



Restaurant bistronomique HÔTEL MONTFORT SANS ALCOOL

Atypique ready-to-drink beverage

Amaretto Sour (355 ml) | 7.
Tangy citrus notes with a smooth almond finish

Mojito (355 ml) | 7.
Refreshing mint and lime flavors
with an alternative rum

Spritz (355 ml) | 7.
An Italian-style aperitif balancing pleasant
bitterness with bright citrus acidity

Classic Mocktails

Strawberry lemonade | 6.5
Strawberry syrup, lemon juice, lime juice, soda

Fresh break | 8.
Pineapple juice, cranberry juice,
lime juice, soda

Virgin Caesar | 8.
Caesar mix, Worcestershire sauce,
homemade spices, *Extreme beans*

Beer 0.0%

Sober Carpenter (473 ml) | 7.
Red | White | IPA – Montréal

Wine & Sparkling

Freixenet (750 ml) | 37.
Alcohol-free – Spain

J.M. da Fonseca 0%original (750 ml) | 35.
Alcohol-free white wine – Portugal

Torres Natureo (750 ml) | 35.
Vin rouge 0.5% – France

Boissons douces

Boisson gazeuse | 3.
Cola | Cola diète | Sprite | Ginger Ale | Soda

Jus au choix et thé glacé | 3.

Eau gazéifiée ou non gazéifiée (355 ml) | 3.
Personnalisé Hôtel Montfort

Eau gazéifiée Montellier (355 ml) | 3.
Lemon or lime



Restaurant bistronomique HÔTEL MONTFORT CARTE DES VINS



Sparkling or Rosé by the glass

Fanò Asolo Prosecco, Astoria | 10.
Glera – Vénétie, Italy

Fine bubbles, with notes of green apple and pear, delicate floral aromas, and a crisp, refreshing finish. Renowned for producing drier, more elegant Proseccos.

Rosé, Domaine de la Morandière, 2024 | 12.
Pinot noir – Val de Loire, Loire, France

Dry and refreshing, with notes of white flowers, red berries, and stone fruit. Organic, light-bodied, clean and easy-drinking, with a smooth, thirst-quenching finish.

White by the glass

Terre dei Buth, 2024 | 11.
Pinot Grigio – delle Venezie, Vénétie, Italy
Organic, dry, and refreshing, with an approachable style. Notes of peach, apricot, pear, and delicate floral aromas.

Loimer, 2024 | 14.
Grüner Veltliner
Kamptal, Basse-Autriche, Austria
Notes of lime, white pepper, and apple, with vibrant acidity and a long, lingering finish. Renowned for its purity and precision.

Red by the glass

Domaine Bousquet 2024 | 10.
Cabernet-Sauvignon
Valle de Uco, Mendoza, Argentine
Notes of red fruit, spice, and minerality. The palate reveals flavors of red and black fruits, with hints of pepper and mineral notes.

Les Vignes d'À Côté, Yves Cuilleron, 2024 | 13.
Syrah – Collines Rhodaniennes, Rhône, France
Notes of dark fruit, violet, and pepper. A smooth, rich texture with a fresh expression.

Sparkling – Rosé – Skin-contact

Fanò Asolo Prosecco, Astoria | 50.
Glera – Vénétie, Italy

Veuve Clicquot Brut | 170.
Pinot Noir, Pinot Meunier, Chardonnay
Champagne, France

Prosa Rosé, Meinklang, 2023 | 51.
Zweigelt, Blaufränkisch, St-Laurent
Burgenland, Autria

Rosé, Domaine La Morandière, 2024 | 55.
Pinot Noir – Val de Loire, Loire, France

Soirs, Lieux Communs, 2023 | 61.
Riesling – Montréal, Québec **MACÉRATION**



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CARTE DES VINS

White

Dry, Cave Spring, 2023 | 46.
Riesling – Niagara Peninsula, Ontario, Canada

Les Bonnets Blancs, Bonnet-Huteau, 2024 | 52.
Melon de Bourgogne
Muscadet-Sèvre et Maine – Vallée de la Loire, France

Terre dei Buth, 2024 | 53.
Pinot Grigio – delle Venezie, Vénétie, Italy

Le Pouce Vert, Vallons de Wadleigh, 2024 | 57.
Acadie, St-Pépin – Ulverton, Québec, Canada

Racines Libres, Domaine Les Ouches, 2023 | 59.
Chardonnay – Île d'Orléans, Québec

Domaine Terre Davau, 2024 | 63.
Grenache Blanc, Viognier, Roussanne
Lirac, Côtes du Rhône, France

Loimer, 2024 | 69.
Grüner Veltliner
Kamptal, Basse-Autriche, Autria

Limnos Island, Savvoglou Tsivolos, 2024 | 72.
Assyrtiko – Île de Lemnos, Mer Égée, Greece

"M", Thierry Merlin-Cherrier, 2023 | 89.
Sauvignon Blanc
Sancerre, Vallée de la Loire, France

Domaine Chevallier, 2022 | 93.
Chardonnay – Chablis, Bourgogne, France

Red

Domaine Bousquet 2024 | 41.
Cabernet-Sauvignon
Valle de Uco, Mendoza, Argentina

Rick and Roll, Vignoble Bresee, 2024 | 42.
Sainte-Croix – Sutton, Québec, Canada

Les Vignes d'À Côté, Yves Cuilleron, 2024 | 56.
Syrah – Collines Rhodaniennes, Rhône, France

Les Morilles, Coteau St-Paul, 2024 | 63.
Frontenac, Marquette, Petite Perle
Saint-Paul-d'Abbotsford, Québec, Canada

Casa di Monte, 2023 | 65.
Sangiovese, Trebbiano – Chianti, Toscane, Italy

Marziano Abbona, 2023 | 69.
Nebbiolo, Barbera, Dolcetto – Langhe, Piémont, Italy

François Chapuis, 2023 | 74.
Pinot Noir – Bourgogne, France

Pietranera, Piaggia, 2023 | 75.
Sangiovese – Toscana Rosso, Italy

La Gravette, Château Couhins, 2019 | 89.
Cabernet Sauvignon, Merlot
Pessac-Léognan, Bordeaux, France

Chinon, Philippe Alliet, 2024 | 91.
Cabernet Franc – Chinon, Vallée de la Loire, France

Château Paveil de Luze, 2016 | 119.
Cabernet Sauvignon, Merlot
Margaux, Bordeaux, France



Restaurant bistronomique HÔTEL MONTFORT DIGESTIFS ET AUTRES

Spirits & Liqueurs

Aléa Végane Crème Brulée (Cream liqueur) | 12.
Amaretto Avril (Bitter aperitif) | 10.
Amermelade (Bitter aperitif) | 8.
Bacardi Blanc (Rum) | 8.
Barcelò Gran Anejo (Ambere rum) | 12.
Baril Caché (Whisky) | 12.
Belle de Brillet (Pear liqueur) | 12.
Bowmore 12 ans (Whisky) | 12.
Carolans (Irish cream) | 8.
Eva (Green Crème de menthe) | 10.
Isabelle (White Crème de menthe) | 10.
Jagermeister (Intense herbal liqueur) | 8.
Gauthier VS (Cognac) | 12.
Gin Koï (Juniper Berry, ginger & lemongrass) | 10.
Glenfidich 12 ans (Whisky) | 13.
Globul 0 (Vin d'hiver) | 15.
Globul Fortifié à l'érable | 12.
Grand Marnier (orange cognac) | 12.
Kahlua (Coffee liqueur) | 8.
Morbleu Cacao (Chocolate spiced rum) | 8.
Supersonic (London Dry Gin) | 10.
Téquila Sauza (Mexico) | 8.
Triple sec (Citrus liqueur) | 8.
Vodka Sur Glace (Vodka) | 8.
Wabasso (Dry Gin) | 10.
Wabasso Épicé (Rum) | 8.

Signature Coffee

Brazilian | 12.
Grand Marnier, Brandy, Tia Maria
Spanish | 10.
Coffee liqueur, spiced dark rum
Irish | 11.
Carolans, Jameson
Moka dessert | 13.
Moka, Carolans, Amaretto
Brass (cold) | 14.
Frangelico, Carolans, Espresso

Hot drink

Oat milk offered as a substitute
Coffee, hot chocolats, milk | 3.
Tea | 3.
Green | Black | | Earl Grey | Rooibos | Chai
Herbal tea | 3.
Chamomille | Mint
Latte | 5.
Cappuccino | 6.
Espresso | 5.
Ristretto | 5.
Latte Macchiato | 6