



Café & Spa

HÔTEL MONTFORT

MEALS, COFFEES & DRINKS



Dining area

Soup of the day | 5.
Crew' inspiration

Chef's salads | 6.
Assorted fresh house salads

Daily Bread | 9.
Crew' inspiration sandwich

Grilled cheese | 6.5
Cheddar or Swiss cheese,
bacon, caramelized onions

Breakfast wrap | 7.5
Chorizo or bacon

Snacks

***Miss Vickie's* chips | 3.**
Assorted flavors

Fluffy muffin | 4.
Freshly baked today

Cookie or macaron | 1.5
Today's selection

Mugcake | 3.5
Chef's choice

VITALI▪T Snacks

Natural and tasty snacks to fill up on energy

Nut mix | 4.
Roasted cashews | 5.

Coffee

Oat milk offered as a substitute

Café régulier, chocolat chaud, lait | 3.
Americano | 4.
Cappuccino | 5.
Latté | 6.
Espresso | 4.
Double Espresso | 6.
Latté Mokaccino | 6.
Affogato | 6.
Extra syrup | .75

Black and herbal teas

Tea | 3.
Vert | Noir | Jasmin | Earl Grey

Herbal tea | 3.
Camomille | Menthe

London Fog | 5.75

Matcha | 5. (small) | 6. (large)

Chai latte | 5.75

***La Re-Source-Hier* herbal tea (35 g) | 15.**
Locally made product crafted from
handpicked plants

Soft drinks

Soft drink | 3.
Cola | Diet Cola | Sprite | Soda | Tonic water

Assorted juices and iced tea | 3.

Lemonade | 5.

Sparkling or treated water (355 ml) | 3.
Personalized Hôtel Montfort



Café & Spa

HÔTEL MONTFORT

COCKTAILS, WINES & BEERS



Classic cocktails

Daily cocktail | 12.

On the board

Bloody Caesar | 11.

Vodka, Worcestershire sauce, homemade spices,
Extreme Beans, Caesar mix

Espresso Martini | 12.

Vodka, coffee liquor, espresso

Margarita | 12.

Téquila, triple sec, lime juice, simple syrup

Sangria | 11. (glass) | 29. (pitcher)

Seasonal recipe

White or Red wine

House wine

40. (bottle) | 11. (glass)

Red wine

House wine | 11. (glass)

Ready-to-drink

Atypique – Amaretto Sour (355 ml) | 7.

Tangy notes with an almond flavor

Atypique – Mojito (355 ml) | 7.

Mint flavors, lime juice, alternative rum

Atypique – Spritz (355 ml) | 7.

Italian aperitif with bitter notes balanced
by the acidity of citrus fruits

Milton Corner (355 ml) | 7.

Dry, sparkling cider, effervescent and refreshing
Cidrerie Milton

Beers

Ô Quai des Brasseurs (473 ml)

Dans ta Fraise 6% | 13.

IPA Shortcake

La Barbe Rousse 5.5% | 12.

Red Ale beer

La Brambasi 5% | 13.

Raspberry Belgian-style white beer

La P'tite Dernière 5% | 12.

Blonde lager beer

La P'tite Floride 6.7% | 13.

Juicy NEIPA

La Piranhop 6.5% | 13.

IPA américaine

Le Temps d'une Pinte (473 ml)

Blanche des Ursulines 6.4% | 13.

Traditional Witbier

Baume à Normand 4.2% | 13.

Mint & yellow raspberry gose

Alcohol-free – Sober Carpenter (473 ml) | 7.

Craft beer – Red | Blonde | IPA

Spirits

Amaretto Avril (Amber liqueur) | 10.

Amermelade (Bitter aperitif) | 8.

Bacardi Blanc (Rum) | 8.

Baril Caché (Whisky) | 8.

Carolans (Irish cream) | 8.

Grand Marnier (Cognac) | 8.

Kahlua (Coffee liqueur) | 8.

Sortilège (Maple Whisky) | 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.