



Restaurant bistronomique

HÔTEL MONTFORT

LUNCH MENU



Starters

Soup of the day | 8.
Seasonal soup, market-inspired garnish,
house-made finish

Chef’s salad | 8.
Seasonal fine greens, market vegetables,
fresh herbs, house vinaigrette

Main dishes

Smoked salmon brioche tartine | 25.
Galoto brioche baguette, avocado purée,
jalapeños bites, crisp red onions with coriander,
sliced smoked salmon, poached egg, fresh salad

Burratina pinsa romana | 25.
Tomato sauce, shredded mozzarella,
creamy burratina, tomato confit,
arugula, balsamic condiment

Montfort Caesar | 25.
Romaine hearts, Caesar dressing,
cured egg yolk, Louis d’Or cheese,
anchovies, toasted bun

Crispy calamari | 27.
Lightly breaded calamari, light citrus mayonnaise,
market greens salad, pumpkin seeds, goat cheese,
house vinaigrette

Main dishes (suite)

Redfish & fries | 27.
Delicate bites of redfish, pineapple pico de gallo,
smoked paprika aioli, crispy fries

Montfort burger | 28.
Beef burger, rhubarb chutney, Migneron cheese,
lettuce, tomato, roasted garlic aioli,
brioche bun, crispy fries

Montfort Poutine | 29.
Crispy fries, house-made roasted vegetable
broth sauce with maple and white wine,
fresh cheese curds, braised pork cheek,
pickled onions, sour cream

Umami beef tartare (6 oz) | 32.
Capers, dill pickles, French grey shallots,
Louis d’Or cheese, miso mayonnaise
(served with house-made croutons, fries, fresh salad)

Gourmet beet tartare (6 oz) | 30.
Tender beets, crisp green apples, dill,
pumpkin seeds, maple-sunflower emulsion
(served with house-made croutons, fries, fresh salad)

Dessert

Dessert menu
Discover our pastry chef’s creations

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