



M

Restaurant bistronomique
HÔTEL MONTFORT
EVENING MENU



Starters

Daily special | Market price
Chef's inspiration

Duck rillettes | 18.
Pearl onions and berries jam
(served with croutons)

Chef's salad | 8.
House salad

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

Soup of the day | 8.
Crew's inspiration



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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)

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

Burratini pizza | 25.

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

Genoa pizza | 25.

Italian cheese, Genoa salami, Kalamato olives, mushrooms

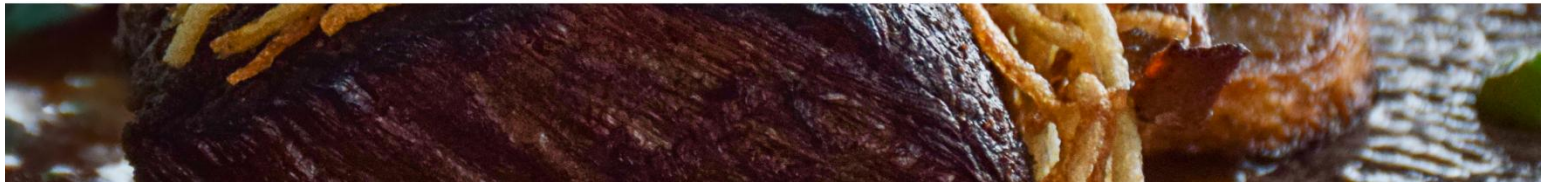
Choice of side dish: Mushroom orgetto | Potatoes au Gratin (Dauphinoise) | Fries



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Bistro main dishes

Creamy asparagus risotto | 20.

Parmesan shavings

Extra Pan-fried scallops | +9.

Mushroom raviolis | 25.

Chorizo, red wine cream sauce

Mussels & fries | 30.

Chef's inspiration

Marinated chicken breast | 35.

Lemon, thyme, rosemary

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

Fisherman's platter | 44.

Scallop medallions, sautéed shrimp, redfish fillet

(served with grilled vegetables and Parisienne potatoes)

(Extra 10. with package)

Bavette steak | 39.

Medium-rare cooking, Port wine sauce

(served with salad and fries)

Hanger steak | 44.

Any style cooking, Port wine sauce

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

(Extra 10. with package)

Tomahawk for 2 people

Market price | 45 minutes cooking

Reservation recommended

Port wine sauce

(served with salad and a choice of side dish)

(Additional fee applies for package)

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