



Restaurant bistronomique HÔTEL MONTFORT LUNCH MENU



3-course meal: Add 12. to the main dish (soup, main dish and daily dessert)

Starters

Soup of the day | 8.

Crew's inspiration

Chef's salad | 8.

House salad

Main dishes

Caesar salad | 15.

Homemade dressing

Extra Bavette steak or Chicken or Salmon | 9.

Salmon tartare (6 oz) | 26.

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

(served with croutons and salad)

Pan-fried salmon | 24.

Lime and coconut sauce

(served with vegetables and pilaf rice)

Bavette steak | 39.

Medium-rare cooking, Port wine sauce

(served with fries and salad)

Three cheese pizza | 25.

Mozzarella, cheddar and parmesan, fresh tomatoes and greens

Burratini pizza | 25.

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

Main dishes (suite)



Montfort Poutine* | 25.

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

Traditional poutine | 19.

Crispy fries, fresh cheese curds, classic gravy

Mac'n cheese | 20.

Creamy mac'n cheese with bacon and chive

Fish'n chips | 26.

Crispy beer battered cod

(served with tartare sauce and fries)

Smoked meat | 28.

Smoked beef brisket in Kamut bread,

La Morin mustard

(served with fries)

Cheeseburger | 23.

Cheddar, tomato, lettuce, onion, homemade sauce

(served with fries)

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