



SOUPS

SOUP OF THE DAY 15

ONION SOUP - G/L/S 18
Montebello cheese gratin, white wine broth, toasted brioche

SEAFOOD CHOWDER - L/C/SF 15
With sea bacon

STARTERS

HOMEMADE BREAD - G/L/E 7
Sunflower seeds and Kenauk honey, Seaweed butter and fleur de sel

ARTISAN SALAD - G/L 16
Sautéed apple, marinated beet, pumpkin seed, cider vinaigrette

ROMAINE HEARTS - G/L/M/E/S 16
Garlic flower vinaigrette, parmesan

NORDIC SHRIMP CAKE - G/L/E/FM 18
Lemon & pepper mayonnaise

HOMEMADE FRIES 10
Aioli with Espelette pepper

POUTINE - L/G/CE 15
Notre-Dame-de-la-Paix potatoes, cheese curd from Montebello

MAINS

SMOKED SALMON 34
Caponata, green olive, caper, red pepper coulis, honey

CROQUE-MONSIEUR - G/L 26
Moreau farm ham, béchamel. tête à Papineau cheese, artisan salad

RIGATONI WITH VEGAN TAPENADE - G 36
Sun-dried tomato, vegan cheese, spinach, mushroom, cherry tomato, sunflower seed

WAGYU BEEF BURGER - G/L/E/S/SE 36
Bacon jam, whisky mayonnaise, red onion, tomato, romaine, cheddar, pickle, homemade fries

BEEF FLANK STEAK - L/CE/M/S 40
Red wine, green onion, fingerling potato mash

MAC & CHEESE WITH ADORAY CHEESE - G/L 28
Adoray cheese sauce, squash, breadcrumbs

FRIED CALAMARI BASKET - G/E 24
Marinara sauce, pepper and lemon aioli, coleslaw, homemade fries

ADD A PROTEIN TO A SALAD FOR A HEALTHY MEAL + 9
Grilled chicken breast
Roasted salmon fillet

TARTINES

CHORIZO, APPLE & WALNUT - G/L 18
Chorizo, squash butter, apple and walnut, goat cheese

HOT-SMOKED SALMON SALAD WITH BEET & FETA 18
Smoked salmon, onion, caper
WITH SALAD OR FRIES + 9

DESSERTS

BREAD PUDDING - G/L/E/S/N 15
Apple, sugar cream, maple, pecans

BANANA & CREAM ENTREMET - G/L/E/S/N 15
Lime salted caramel, hazelnut

SUGAR PIE - G/L/E/S/N 12

PECAN PIE - G/L/E/S/N 12

CRÈME BRÛLÉE - L/E 12

Make-A-Wish 16

S'MORES CAKE - G/L/E/S
Chocolate sponge cake with graham crackers, roasted marshmallows and custard
For Make-A-Wish's 45th anniversary, Fairmont is serving a dessert created by a child from the foundation and a chef from the house.
\$5 donated to the foundation per dessert sold.

Our team is delighted to recommend the ideal wine to pair beautifully with your meal.

Notes on Allergies:

G : Gluten / L : Lactose / N : Nuts / P : Peanuts / E : eggs / C : Crustaceans / SF : Seafood / S : Soy /

SE: Sesame / M: Mustard / SU: Sulfites / LU: Lupin / CE: Celery

Please be advised that consuming raw or undercooked meats, beef burgers, poultry, shellfish and seafoods poses a risk of food-borne illness. Do not hesitate to share your dietary needs and restrictions with us. Taxes and service not included. Table of 8 or more, 15% applicable.