

ROOM SERVICE MENU

BREAKFAST

OUR OPTIONS

The Continental	28
Choice of two pastries or toast served with butter and jam, fresh seasonal berries, juice, coffee or tea.	
The Healthy	36
Egg white omelet with choice of fillings: tomatoes, ham, mushrooms, cheese, caramelized onions, served with veal creton, Greek Yogurt 0% with seasonal berries, toast, tea or coffee.	
The Ritz	36
Eggs (2) with choice of ham, bacon or sausages, served with veal creton, roasted potatoes with choice of two pastries or toast with butter and jam, yogurt, juice, coffee or tea.	

FRUITS

Freshly sliced fruit plate	18
Bowl of berries	12

ROOM SERVICE MENU

CEREALS

Maple syrup Oatmeal	10
Muesli parfait, yogurt and berries	12
Cereal with milk	9
<i>Choice of Corn Flakes, Müesli, Special K, or Raisin Bran</i>	
Add berries	5
Add a banana	3

OUR BAKER'S SELECTION

Grilled white baguette or toasted bread with butter and preserves	10
<i>Choice of white, whole wheat or multigrain bread</i>	
Crepes (3) with maple syrup or Nutella	18
Caramelized French toast with salted caramel	18
Pastries (3)	15
<i>Choice of croissant, Danish, chokolatine or muffin</i>	
Bagel with butter and preserves	9
Bagel with cream cheese	12
Bagel with cream cheese & smoked salmon, served with sliced fruits	20

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EGGS

Choice of 2 eggs	17
<i>Choice of soft boiled, sunny side up, scrambled or over easy</i>	
Eggs Benedict on English muffins (2)	
• White ham from La Ferme Gaspor	21
• Sauteed spinach	20
• Smoked salmon	24
Plain omelette (3 eggs)	18
Omelette with choice of garnish (3 eggs)	22
<i>Choice of tomatoes, mushrooms, ham, cheese, spinach, caramelized onions</i>	

SIDES

Greek yogurt, plain or fruit yogurt	9
Quebec cheese selection	18
Gaspor Farm white ham (3)	8
Gaspor Farm bacon (3)	8
Sausage (2)	9
<i>Choice of turkey or Toulouse sausage</i>	
Maple syrup	4

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MORNING DRINKS

Mimosa	18
Smoothie of the day	12
Green juice (seasonal vegetables)	12
Protein shake	
• 15g of protein	13
• 30g of protein	18
• Add a fruit	4
Fruit juice (apple, cranberry, orange, grapefruit)	9
Coffee or decaffeinated coffee pot	
• for 1 person	9
• for 2 persons	16
Espresso	8
Espresso Double	12
Latte	9
• Oat milk + \$2	
• Soy milk +\$2	
• Almond milk +\$3	
Cappuccino	9
Tea or herbal tea	8
<i>Choice of Darjeeling, Earl Grey, English Breakfast, Green Tea, Camomille, Verbena</i>	
Hot Chocolate	8
Glass of milk	7

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KID MENU

Served for children under the age of 12

BREAKFAST

Breakfast plate	10
<i>Two pastries with butter and jam, sliced cheddar cheese, mini smoothie of the day</i>	
Cereals: Cheerios, Rice Krispies or Frosted Flakes	6
Caramelized French toast, salted caramel sauce	11
Homemade cookies (2) with a glass of milk	9
Crepes with Nutella, maple syrup or salted caramel	10
Berries and granola yogurt parfait	10

DAY

Main course includes a glass of milk, juice or Shirley Temple

Small chicken noodle soup	8
Large chicken noodle soup	14
Chicken fingers and Fries	14
Linguini or Rigatoni with Bolognese or Napolitano sauce	14
Small bowl of berries	7
Large bowl of berries	12

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ALL DAY DINING

STARTERS

Oyster	5
Mesclun and herb salad, balsamic vinaigrette	17
Classic Caesar salad, Gaspor farm Bacon	21
• With chicken breast	26
Andalusian gazpacho, Nordic mint shrimps	22

PLATS

Angus Beef Burger, pacific Rock cheese, bacon, caramelized onions, tomato, Boston lettuce, house sauce	31
Club Sandwich: avocado, egg, lettuce, tomato, bacon, chicken, mayonnaise	31
Vegetarian Burger	29
<i>Vegan patty, guacamole, Boston lettuce, tomato, brioche bread</i>	
<i>Vegan option: wrapped in a Boston lettuce leaf</i>	
Grilled salmon, spring garnish, white asparagus ribbons	48
Grilled Canadian beef tenderloin	55
<i>Served with fries, sweet potato fries or salad</i>	
AAA flank steak marinated and grilled with mesquite wood, mashed potatoes and seasonal vegetables	58

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PASTA

Fresh pasta choice: Rigatoni or Linguini	28
Choice of sauce: Napolitano, Bolognese, Alfredo or Rosée	

SIDE DISHES

Sweet potato fries or regular French fries	9
White rice, roasted potatoes or mashed potatoes	9
Grilled or steamed vegetables	11

SNACKS

Popcorn	9
Lebanese style hummus and crispy pita	16
Guacamole and Tortillas	17
Local cheese selection (3)	21
Cheddar cheese nachos served with guacamole, sour cream and salsa	21
Selection of house cold cuts	23
Smoked Chicken wings with maple bourbon or blue cheese sauce	26
Bowl of marinated olives	5
Bowl of seasoned mixed nuts	5

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DESSERTS

Yogurt mousse, hibiscus & rhubarb, granola	13
Chocolate & Hazelnut: 70% Zephyr Caramel Chocolate, 70% Santo Domingo, Crispy Praline (gluten-free)	13
Strawberries, Santo Domingo 70% chocolate, crispy praline	13
Maple & haskap: bavarian cream, Saskatoon berry, hazelnuts	13

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3 COURSES MENU

84,00 \$

STARTERS

Andalusian gazpacho, Nordic mint shrimps

Or

Grilled portobello, green vegetables, perfect egg, candied garlic oil

MAIN COURSE

AAA flank steak marinated and grilled with mesquite wood, mashed potatoes and seasonal vegetables

Or

Grilled salmon, spring garnish, white asparagus ribbons

Or

Tortelloni stuffed with homemade smoked ricotta and grilled asparagus with tarragon

DESSERT

Yogurt mousse, hibiscus & rhubarb, granola

Or

Chocolate & Hazelnut: 70% Zephyr Caramel Chocolate, 70% Santo Domingo Chocolate, Crispy Praline (gluten-free)

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MENU JOE BEEF

Available from 5 to 9 pm.

TABLES D'HOTES

\$86

STARTERS

Baked clams, Pancetta, onions, celery

Or

Black Pudding Pâté en Croûte, pickled vegetables

MAIN COURSE

All main courses are served with green beans and roasted almonds to share for 2 people.

Cornish chicken, aromatic velouté and Matzoh gnocchis

Or

Quebec lobster, lobster sauce, spring green vegetables +10\$

Or

Crab Cake, aioli and greenery

DESSERT

Eclair pastry to share (10 inches)

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LIKE HOME

6 bottles of Evian or Badoit spring water	60
4 bottles of water, 2 Sprite, 2 Coca Colas and 2 red bull	80
4 bottles of water, 2 Coca Colas and 4 beers	95
6 bottles of water, 2 Natural coconut water, 2 Cliff energy bars	55
2 bottles of water, 2 Coca Colas, 2 M-M, 1 Kit Kat	58
2 Popcorns, 2 Coca Colas, 2 Skittles, 2 Pringles	50

NIGHT MENU

Mesclun and herb salad, balsamic vinaigrette	17
Selection of house cold cuts	23
Quebec cheese selection	21
Classic Caesar Salad	21