

• *DEPUIS 1902* •

AU COIN

PUB GASTRONOMIQUE



Appetizers

SOUP OF THE DAY 11

ONION SOUP 14

Ginness caramelized onions, red wine, porto and Gruyère crouton

CHOWDER 16

Mussels and clams, served with croutons

OYSTERS

Mignonette and lemon

FRIED CALAMARI

Spicy mayo

BRUSSELS CAESAR SALAD

Roasted Brussels sprouts, lardons, house Caesar dressing, parmesan, fried capers and croutons

SALMOND GRAVLAX

Atlantic salmon marinated with Quebec's Ungava gin, dill and citrus zest, served with marinated cucumber tagliatelle and horseradish mayo

STEAK TARTARE

Roasted chestnuts, coconut oil and honey roasted shitakes, served with croutons

BEEF CARPACCIO

Capers, parmesan and balsamic vinegar

ROASTED BONE MARROW

Arugula and croutons

MARKET PRICE

18

15

18

22

21

18

SIDES

ROASTED ATLANTIC SALMON	14
ROASTED CHICKEN BREAST	12
GRILLED ASPARAGUS	12
SAUTÉED SEASONAL VEGETABLES	8
BAKED POTATO	6 / STUFFED 9
FRIES	P 7 / G 10
MAC AND CHEESE	12
GREEN SALAD	8
FOIE GRAS DEMI-GLAZE SAUCE	4
BREAD	1
CHANGE YOUR FRIES FOR A GREEN SALAD	5

EXTRAS

MARINATED OLIVES	7
ROASTED MIXED NUTS	9
TRUFFLE OIL POPCORN	9
FINE CHEESE PLATTER	3 cheeses 15
	5 cheeses 25
CHARCUTERIE PLATTER FOR TWO	30

Available all day

Mains

PÉRIGORD SALAD	28
Duck gizzard confit, foie gras terrine, lardons, potatoes, cherry tomatoes and caramelized walnuts	
DECONSTRUCTED NIÇOISE SALAD	32
Tuna, potatoes, green beans, hardboiled egg, cherry tomatoes and olive tapenade	
BISON BURGER	26
Lettuce, tomato, spicy mayo, red onions and Oka cheese, served with fries	
WILD MUSSELS AND FRIES	30
White wine Cream Old-style mustard	
HOUSE FISH & CHIPS	32
IPA beer-battered Iceland cod, green pea puree and tartar sauce, served with fries	
DUCK CONFIT POUTINE	21
Cheese curds and house foie gras demi-glaze sauce	
FISHERMAN'S CHOICE	MARKET PRICE
AAA BEEF FLANK STEAK	37
Dijon and herb marinade, served with maître d'hôtel butter and fries	
BRAISED LAMB SHANK	42
Potato dish of the day and grilled vegetables	
PRIME RIB FOR 2	64
Served with vegetables and maître d'hôtel butter. Choice of fries or potato dish of the day	
DUCK CONFIT TAGLIATELLE	42
Mushrooms, arugula, mascarpone, parmesan and truffle oil	
VEGETARIAN PARMENTIER	29
Puy lentils, vegetable protein, tomato confit, mushrooms, mashed potatoes, truffle oil, served with aragula	
BANGERS & MASH	19
Traditional Irish meal - Sausage with homemade onion gravy, peas and mashed potatoes	
<i>EXTRA HOMEMADE SAUERKRAUT</i>	6



CASSOLETTE	18
Baby potatoes, poached egg, mushrooms, tomato confit, feta, coriander and country-style bread	
<i>EXTRA CHORIZO</i>	6
GRILLED CHEESE	14
Country-style bread, Gruyère cheese, chives and pepper	
BUCKWHEAT CREPE	17
Apple, sunny-side-up egg, Gruyère, arugula, egg and chives	
<i>EXTRA BLOOD PUDDING TERRINE</i>	8
<i>EXTRA MAPLE SYRUP</i>	2

Taxes and service not included

Menu Après-Ski

ENTRE 15h00 ET 17h30



OLIVES MARINÉES	7
MÉLANGE DE NOIX RÔTIES	9
MAÏS SOUFFLÉ À L'HUILE DE TRUFFE	9
CHAUDRÉE DE MOULES ET PALOURDES	15
PLATEAU DE FROMAGES	3 FROMAGES 15 5 FROMAGES 25
PLATEAU DE CHARCUTERIES POUR DEUX	30



After Ski Menu

FROM 3 PM TO 5:30 PM



MARINATED OLIVES	7
ROASTED MIXED NUTS	9
TRUFFLE OIL POPCORN	9
MUSSEL AND CLAM CHOWDER	15
FINE CHEESE PLATTER	3 CHEESES 15 5 CHEESES 25
CHARCUTERIE PLATTER FOR TWO	30

Menu enfants 19\$

**POUR LES
ENFANTS DE 12
ANS ET MOINS**

*pas pour
les adultes!*

Steak frites
ou
Fish and chips maison
ou
Burger de bison
ou
Macaroni au fromage

Sundae gourmand

*Comme chez
mamie!*



Kids menu 19\$

Steak frites
or
House fish & chips
or
Bison burger
or
Mac and cheese

Gourmet Sundae





L'Hôtel Mont-Tremblant, 120 ans d'histoire

L'hôtel Lac Mercier Inn, aujourd'hui Hôtel Mont-Tremblant, a été érigé en 1902 par Joseph Dufour sur le site d'un hébergement créé à l'origine par le Canadian Pacifique. En 1906, la A.D. Gall Petroleum and Chemical s'installe au lac Mercier. Elle sera absorbée en 1910 par la Standard Chemical Co. L'hôtel loge alors des voyageurs mais également leurs travailleurs dont la production repose sur l'acétone qui sera exportée en Angleterre.

L'hôtel dessert les clients de la gare, érigée en 1904 sur le terrain voisin. L'hôtel bourdonne d'activité en attendant l'arrivée du train hebdomadaire. Le Lac Mercier Inn devient vite le lieu de rassemblement des habitants de la région. Ils attendent à l'hôtel jusqu'à ce que le train arrive avec le courrier tant attendu, pour qu'il soit estampillé au bureau de poste de l'autre côté de la rue. C'est également un timide début pour les touristes qui peuvent maintenant, grâce au train, venir profiter des plaisirs de la campagne en hiver comme en été.

En 1936, Joe Ryan, hommes d'affaires et aventurier de Philadelphie, est conquis par la beauté grandiose du paysage au sommet du Mont-Tremblant. Il se donne le défi et la mission d'y construire « le plus grand centre de ski de l'Est ». Depuis, Mont-Tremblant est une destination internationale incontournable tout au long de l'année.

Depuis 120 ans maintenant, le personnel de l'Hôtel Mont-Tremblant et du restaurant Au Coin Pub Gastronomique continuent d'accueillir ses invités en toute sincérité, chaleur et respect. Vous faites maintenant partie de cette belle histoire.

Remerciement spécial pour les textes et recherches à
Peter Duncan et Thérèse Borduas

Hotel Mont-Tremblant, 120 years of history

The hotel called the Lac Mercier Inn, now Hôtel Mont Tremblant, was built in 1902 by Joseph Dufour on the site of a place originally created by Canadian Pacific to lodge its employees. In 1906, A.D. Gall Petroleum and Chemical settled in Lac Mercier. It was absorbed in 1910 by the Standard Chemical Co. The hotel accommodated travellers but also employees of Standard Chemical Co., which conducted pyrolysis of wood. The acetone it produced was exported to England.

The hotel serviced clients coming from the railway station which was finished in 1904, on an adjoining lot. There was feverish activity in the hotel prior to the arrival of the weekly train. The Lac Mercier Inn quickly became a gathering place for the residents of the region. They waited at the hotel until the train, carrying long-awaited mail, which was sorted at the post office on the other side of the street. It is also the beginning of the tourist industry that brought people from the city to visit the region in winter and summer.

In 1936, Joe Ryan, businessman and adventurer from Philadelphia, was won over by the beauty of the landscape at the top of Mont-Tremblant. He gives himself the challenge and mission of building "the largest ski resort in the East". Since then, Mont-Tremblant has been a must-see international destination all year round.

For 120 years now, the Hotel Mont-Tremblant and Au Coin Pub Gastronomique restaurant employees have continued to welcome their guests with sincerity, warmth and respect. You are now part of this beautiful story.

Special thanks for the texts and research to
Peter Duncan and Thérèse Borduas

