

• *DEPUIS 1902* •

AU COIN

PUB GASTRONOMIQUE



STARTERS

FRENCH ONION SOUP	14
With Guinness, Swiss cheese, and croûtons	
SEAFOOD CHOWDER	18
Seafood, vegetables, white wine, and fresh herbs	
THAI SOUP	STARTER 16 MAIN 24
Chicken, coconut milk, lemongrass, and mushrooms	
CAESAR SALAD	STARTER 15 MAIN 21 CHICKEN 29
Bacon, house-made anchovy dressing, parmesan, fried capers, and garlic oil croûtons	
BEETROOT RAVIOLI	18
Thin beet slices stuffed with goat cheese, orange, coriander, and spiced nuts	
BURRATA	26
Grilled zucchini served warm, red pepper coulis, and basil pistou	
SALMON GRAVLAX	20
Beet-marinated, with cream cheese sauce and black olive waffle	
BEEF TARTARE	STARTER 21 MAIN 35
On a parmesan sablé with croûtons	
BAKED BRIE	22
Caramelized pears and crunchy nuts	
FRIED CALAMARI	18
Chipotle mayonnaise	

MAINS

VEGETARIAN PLATE	26
Chickpea and carrot balls, red curry and coconut milk sauce	
VEGETARIAN BURGER	23
Homemade sweet potato and chickpea patty, roasted red pepper and eggplant sauce, grilled halloumi, served with fries or salad	
CRISPY CHICKEN BURGER	25
Lettuce, mayo, gochujang and honey, pickled carrot and daikon juliennes, served with fries or salad	
GOURMET BURGER	29
Beef, caramelized onions and mushrooms, brie, tomato, arugula, pickle, and Sichuan pepper mayo, served with fries or salad	
BRAISED BEEF POUTINE	24
Fries, cheese curds, and our homemade beef jus reduction	
BEEF BOLOGNESE LASAGNA	29
Slow-cooked beef sauce, béchamel, mozzarella, and parmesan	
BLOOD PUDDING	32
Mashed potatoes, caramelized onions, and cranberry beef jus	
BRAISED BEEF	45
Red wine slow-cooked beef, mashed potatoes, butter-glazed carrots, and pan jus	
AAA FLANK STEAK	39
Fries and salad	
CONFIT DUCK LEG	35
Pearl barley and sautéed vegetables with Asian aromas	
FARM CHICKEN SUPREME	34
Creamy chorizo sauce, green peas, and rapini tempura	
HOUSE-MADE FISH & CHIPS	32
IPA beer-battered cod, minted green pea purée, tartar sauce, and fries	
MAHI-MAHI PAVÉ	32
Pan-seared, skinless, with mildly spiced red pepper mousseline and sautéed broccoli rabe in garlic oil	
SALMON PAVÉ	34
Pan-seared, served with wilted leeks and creamy lemon sauce	
WILD MUSSELS & FRIES	30
White wine Cream Sauce of the day	

SIDES

BAGUETTE	4	SAUTÉED MUSHROOMS	12
FRIES	S 7 L 10	MAPLE BRUSSELS SPROUTS	12
SWEET POTATO FRIES WITH CHIPOTLE MAYO	10	SAUTÉED BABY POTATOES WITH GARLIC AND HERBES DE PROVENCE	10
MARINATED OLIVES	7		
GREEN SALAD	9		

Taxes and service not included

Desserts

LEMON LIME SORBET	8
VANILLA CRÈME BRÛLÉE	12
CHEF'S TIRAMISU	14
PECAN PIE SERVED WITH VANILLA ICE CREAM	14
CHEESECAKE COULIS OF THE MOMENT	14
L'ENVOLÉE LEMON AND LIME SORBET WITH LES 5 PLUMES GIN	14
LAVA CAKE WARM CHOCOLATE CAKE WITH A MOLTEN HEART, SERVED WITH VANILLA ICE CREAM	16
AFFOGATO VANILLA SCOOP, SHORT ESPRESSO	10
AFFOGATO SORTILÈGE VANILLA SCOOP, SHORT ESPRESSO, SORTILÈGE (CANADIAN MAPLE WHISKY LIQUEUR)	16

Taxes and service not included



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.

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