

ROOM SERVICE

BREAKFAST MENU (6AM TO 11AM)



FORMULAS

The Renoir 30

A dish, one pastry, hot drink, orange/grapefruit/apple juice

The grasse matinée* 31

One pastry (choice of croissant, pain au chocolat, daily pastry suggestion), one boiled egg (3min), smoke salmon, cream cheese, grek yogurt 0% with granola and fresh fruits

The Continental** 21

One pastry (choice of croissant, pain au chocolat, daily pastry suggestion), grek yogurt 0% with granola and fresh fruits, hot drink and juice orange/grapefruit/apple

MAIN MENU

| | | | |
|---|----|---|----|
| Le Canadien Choice of two eggs, bacon, ham or sausage, Sautéed potatoes and fresh fruit | 22 | Ham & cheese omelette Country ham and Swiss cheese Sautéed potatoes and fresh fruit | 21 |
| Le Montréalais Two poached eggs on English muffin, smoked salmon Fresh dill, hollandaise sauce Sautéed potatoes and fresh fruit | 23 | Basque omelette Peppers, tomatoes, sweet onions Sautéed potatoes and fresh fruit | 21 |
| Montreal Fairmont Bagel with smoked salmon Cream cheese, fresh fruit and garnishes | 22 | Healthy chia seed omelette Egg white, mushroom and spinach omelette, fresh fruits | 22 |
| French crepe Red berries, 15 Lots estate maple syrup | 22 | Renoir Belgian waffle Red berries, banana and 15 Lots estate maple syrup | 22 |
| Greek yogurt 0% parfait Red berries, bananas and granola | 19 | Buckwheat pancake Spinach, Golden apple and cheddar cheese, and 15 Lots estate maple syrup | 22 |
| Silken tofu, chia seeds, 15 Lots estate maple caramelized apples | 18 | Gruau Red berries or banana and brown sugar | 18 |

CEREALS, PASTRIES AND FRUITS

| | |
|---|----------|
| Cereal bowl Special K, Muesli, Corn Flakes, Bran Flakes or Rice Krispies Extra: banana or berries | 13 +7 |
| Basket of pastries Assortment of three pastries (croissant, pain au chocolat, daily suggestion) | 12 |
| Cup of fresh fruit | 12 |
| Cup of red berries | 15 |

EXTRAS

| | |
|--|---|
| Vegetables of the moment | 6 |
| Mushrooms | 6 |
| Meat (pork or chicken sausage, bacon or ham) | 6 |
| Avocado | 6 |
| Red fruits | 7 |
| Swiss cheese | 6 |
| Smoked Salmon | 8 |

HEALTHY JUICES AND SMOOTHIES

| | |
|---|----|
| Detox juice - Kale, pineapple, celery and ginger | 11 |
| Avocado Smoothie - pineapple, spinach, mint Fresh and almond milk | 12 |
| Energy juice - Carrot, orange, chia | 11 |
| Power juice - berries, celery and cucumber | 11 |

MORNING DRINKS

| | |
|--|----|
| Fresh Juice: Orange, grapefruit | 9 |
| Juice : apple, cranberry, grapefruit | 7 |
| Regular coffee small | 7 |
| Regular coffee large | 10 |
| Espresso, Long Espresso | 5 |
| Double espresso, Cappuccino, Latte | 7 |
| Hot chocolate | 7 |
| Tea or herbal tea | 6 |
| List of our Tea or herbal tea - Metz Tea | |
| • Goodbye Flu 954 - Bright lemon and warm ginger | |
| • Blue Nile Chamomile 971 - soothing - with hints of crabapple | |
| • Peppermint Cascade 051 - Peppermint - the unforgettable! | |
| • Mikado Japanese Sencha 92B - Classic green tea with a delicate touch | |
| • Earl Grey 906 - Classic double bergamot | |
| • Breakfast Supreme 512 - Burgundy flavored infusion | |
| • Turmeric-Ginger-Peach 90H - Turmeric ginger and voluptuous peach | |
| • Jasmine Gold Dragon 520 - Jasmine in abundance - exquisite! | |

* until 2pm on Saturdays and Sundays

** available at all times

All our eggs are provided by free range chickens
Please communicate with your waiter all your restrictions and allergies.

Chef Exécutif : Olivier Perret - Chef Pâtissier : Clément Tilly

LUNCH AND DINNER MENU

(11AM TO 3PM AND 5PM TO 10:30PM)




MARKET MENU – (Market and seasonal price)



Made daily by our Chef with freshly chosen ingredients from the market.
Dial « 0 » to inquire about the daily menu.

Starter of the day
Main course of the day
Daily dessert selection

SOUPS

| | | |
|-----------------------------------|---|----|
| Soup of the day |  | 12 |
| French onion soup with Oka cheese | | 17 |


SALADS

| | | |
|----------------------------------|--|----|
| Green salad | | 12 |
| Market salad |  | 16 |
| Niçoise salad with Albacore tuna |  | 27 |
| Cesar salad | | 21 |


PASTA

| | | |
|--|--|----|
| Carbonara tagliatelle Bacon, shallots and cream | | 28 |
| Mushroom and truffle salsa tagliatelle | | 30 |

RENOIR RESTAURANT SUGGESTION

| | | |
|---|---|----|
| Atlantic salmon tartare Served with green salad, croutons, lemon and grek 0% yogurt |  | 26 |
|---|---|----|

CHARCUTERIE AND CHEESE

| | | |
|----------------------------|---|----|
| Cold cut platter | | 27 |
| Québécois cheese selection |  | 25 |

MAIN COURSE

All our dishes from this section are without gluten excepted
our fries
Choose a protein and a side dish from our selection:

| | | |
|-------------------------------|----|--|
| PROTEINS : | | |
| Fish of the day | PM | |
| Meat of the day | PM | |
| Grain-fed chicken | 32 | |
| Grilled Alberta sirloin steak | 52 | |

GARNISH :
Potato mousseline
White rice
Seasonal vegetable
Fries
Green salad and homemade vinaigrette

SNACK

| | | |
|--------------------------------|--|---|
| Pop-corn With salted butter | | 9 |
|--------------------------------|--|---|


STARTER

| | |
|---|----|
| Marieville foie gras with its garnishes | 28 |
|---|----|

SANDWICHES

| | |
|---|----|
| Free range chicken Club Sandwich Bacon et tomates, servi avec frites | 26 |
| Beef burger Angus Pride Cheddar, onions and mushrooms, served with fries | 26 |
| Croque-monsieur With cheese and artisanal ham | 24 |

DESSERTS

| | | |
|--|---|----|
| Seasonal fruit salad |  | 12 |
| Red berries cup | | 15 |
| Ask for our French homemade pastry selection By our Pastry Chef | | 13 |

ICE CREAM SELECTION

| | |
|--|---|
| Ask for our homemade sorbet selection | 9 |
| Ask for our homemade ice cream selection | 9 |

KIDS MENU

| | |
|--------------------------------------|----|
| Chicken and noodle soup | 8 |
| Short pasta with carrots and celery | |
| Mini hamburger Tomato and lettuce | 16 |
| Salmon fillet (100g) | 18 |
| Pasta with tomato sauce and parmesan | 12 |
| Grilled sandwich with melted cheese | 11 |
| Fried chicken finger | 15 |

SIDES

Veggies
White rice
Fries
Steamed vegetables
Mashed potatoes
Green salad

DESSERT

| | |
|----------------------|---|
| Homemade fruit salad | 8 |
|----------------------|---|

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WINE MENU

(FEEL FREE TO REQUEST A COPY OF OUR RESTAURANT WINE LIST
FOR A LARGER WINE SELECTION)



| Champagne et mousseux – Champagne and sparkling wine | Bte |
|---|------------|
| Champagne, Brut, Veuve Clicquot (Pinot noir, Pinot Meunier, Chardonnay) | 190 |
| Champagne, Rosé, Veuve Clicquot (Pinot noir, Pinot Meunier, Chardonnay) | 220 |
| Prosecco Di Valdobbiadene, Santi Nello, Carlo Botter (Glera) | 60 |

| Vins Blancs – White Wines | Bte | 6oz |
|---|------------|------------|
| Etats-Unis, Californie, Winetteam Biecher, Lynx, 2020 (Chardonnay) | 66 | 16 |
| France, Côtes du Rhône, E. Guigal, 2019 (Viognier) | 60 | 15 |
| Sancerre, Alain Girard, Domaine des Brosses, 2020 (Sauvignon Blanc) | 95 | 22 |

| Vins Rouges – Red Wines | Bte | 6oz |
|---|------------|------------|
| France, Bordeaux, Château Roquefort, 2016 (Merlot Cabernet sauvignon) | 75 | 18 |
| Italie, Toscane, Chianti Classico, San Felice, 2018 (Sangiovese, tempranillo, Canaiolo) | 60 | 14 |
| France, Bourgogne, Maison Roche de Bellene, Vieilles Vignes, 2018 (Pinot Noir) | 79 | 19 |

| Vins Rouges – Red Wines | Bte | 6oz |
|--|------------|------------|
| France, Provence, Oratoire Saint-Andrieu (syrah, C. Sauvignon), grenache, cinsault, Rolle) | 75 | 16 |

| Les bières en bouteille - Bottle of beers | Bte |
|--|------------|
| Bud Light - Light Beer | 9 |
| Budweiser - Lager blonde 5% alc | 9 |
| Stella Artois - Lager blonde, Belgique 5% alc | 13 |
| Corona - Lager blonde, Mexique | 13 |
| Blanche du Paradis - Blanche belge 5.5% alc | 13 |
| Sentinelle - Ale blonde style Kölsch 5.1% alc | 13 |
| Péché Mortel - Stout impérial au café 9.5% alc | 13 |
| Voyageur des brumes - Rousse - Extra Special Bitter 5% | 13 |
| Moralité - IPA américaine 6.9% alc | 13 |

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NIGHT MENU (10:30PM TO 6AM)



SOUPS

French onion soup with Oka cheese 17

STARTER

Smoke salmon 20
cream cheese, garnishes and grilled bread

SALADS

Green salad 12

SANDWICHES

Beef burger Angus Pride 26
Cheddar, onions and mushrooms, served with fries

Croque-monsieur 24
With cheese and artisanal ham

CHARCUTERIE AND CHEESE

Cold cut platter 27

Québécois cheese selection 25

DESSERTS

Seasonal fruit salad 12

Red berries cup 15

Ask for our French homemade pastry selection 13
By our Pastry Chef

ICE CREAM SELECTION

Ask for our homemade sorbet selection 9

Ask for our homemade ice cream selection 9

SNACKS

Pop-corn 9

Salted butter

OUR JUICES

Juices: orange, grapefruit, cranberry, apple 7

OUR COFFEE SELECTION

Regular coffee small 7

Regular coffee large 10

Espresso, Espresso allongé 5

Double espresso, Cappuccino, Latte 7

Chocolat chaud 7

OUR TEAS

Teas or tisane 6

List of our Tea or herbal tea - Metz Tea

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MILK

Glass of 2% milk or skimmed milk 6

Glass of chocolate milk 7

Glass of almond, soja, vanilla milk 8

SODAS

Coke, Diete coke, sprite, ginger ale, tonic soda, Club soda 5

ENERGY DRINKS

Red bull 8

MINERAL WATER

Still water Small 5/ Big

8

Sparkling water Small 5/ Big

8

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