

# CHOUX GRAS

## TO START

### ONION SOUP 13

Quebec sweet onions, veal stock and Gruyère cheese

### CABBAGE SOUP 14

Gaspor farm pork jowl bacon crumble, roasted hazelnuts

### CHOUX GRAS SALAD 14

Bitter greens, housemade ricotta, pears, walnuts

### BEET SALAD 11

Mini roasted beets, pistachio pesto

### ROASTED BONE MARROW 15

With escargots sauteed in persillade

### GRILLED OCTOPUS 16

Confit, hummus, cipollini onions, crunchy beets

### BEEF TARTARE 17

Dijon, shallots, aioli, gherkins

### FOIE GRAS AND TUNA 28

Raw red tuna and foie gras torchon, walnut oil, brioche, Peruvian bean salad

### THE DUCK EGG 15

Confit at 63 °C, potato mousse, black garlic perfumed mushrooms, Espelette pepper

### PORK LIVER MOUSSE 16

Gaspor farm, shallot jam, grilled baguette

### LOBSTER THERMIDOR 29

Half lobster, cream sauce, mustard, Gruyère

### SEAFOOD TOWER 95

Half lobster, 4 oysters, 6 shrimps, 2 king crab legs, 60 gr of smoked salmon, 10 mussels, 10 marinated clams, seaweed salad

Garnishes: Tabasco, lemon and mignonette

### ROYAL SEAFOOD TOWER 180

Whole lobster, 30 gr of Quebec caviar, 8 oysters, 12 shrimps, 4 king crab legs, 120 gr of smoked salmon, 20 mussels, 20 marinated clams, seaweed salad

Garnishes: Tabasco, lemon and mignonette

### OYSTERS & GARNISHES

market price

## TO SHARE

### PORCHETTA STUFFED WITH ROASTED GARLIC AND HERBS 100

Winter gratin: potatoes, squash, cabbage, cranberries, smoked Parmesan

### ROASTED ORGANIC WHOLE CHICKEN FROM DES VOLTIGEURS FARM 70

Potatoes, carrots, onions, roasted garlic jus

### WHOLE STRIPED BASS 78

Beluga lentils, mirepoix, salsa verde

### WHOLE RACK OF LAMB 115

Winter gratin: potatoes, squash, cabbage, cranberries, smoked Parmesan

### 30 OZ TOMAHAWK STEAK 135

Smoked and maple-glazed Jerusalem artichokes, herb butter seasoned with mustard, béarnaise

### SELECTION OF QUEBEC'S FINEST CHEESES 17

## MAIN COURSES

### SALMON FILLET 28

farro, baby beets, poached cranberries, herb yogurt

### ORZO RISOTTO 26

Seasonal vegetables, saffron-perfumed onion cream

### BREAM FILLET 29

Mushroom fricassee, black garlic, meat juice

### DUCK MAGRET 28

creamed corn, pickled blueberries, grilled corn, foie gras

### FILET MIGNON

Quebec AAA, crispy potatoes, grilled asparagus and demi-glace sauce

6 ounces 43

8 ounces 49

With half-lobster + 24

## WARM BREADS 6

Bleu d'Elizabeth cheese

Bacon and apricot brioche

## SIDES

### WILD MUSHROOMS 12

Seasonal arrivals

### FRIED CAULIFLOWER 9

Confit lemon, harissa

### SEASONAL VEGETABLES 10

Seasonal arrivals

### ALIGOT POTATO MOUSSELINE 10

P'tit Train du Nord cheese, chives, smoked sea salt

### FRIED CRUNCHY POTATOES 9

Fresh herbs, lemon, olive oil

## DESSERTS

### CHOCOLATE CAKE 11

### MELILOT CRÈME BRÛLÉE 12

### CHOUX GRAS LEMON PIE 11

### TARTE TATIN, GREEN APPLE SORBET 11

### VACHERIN WITH CANDIED CHESTNUTS 12

## WINES BY THE GLASS

### SPARKLING

<b>PROSECCO</b> .....	12
Tereza Rizzi, Italie*	
<b>CAVA</b> .....	16
Parés Baltà, Brut Nature, Espagne, BIO*	
<b>VEUVE CLICQUOT PONSARDIN</b> ...	29
Brut	

### ROSÉ

<b>OR ET AZUR</b> .....	15
Languedoc Rosé, Gerard Bertrand, Bio*	

### WHITES

<b>PINOT GRIGIO</b> .....	12
Campamile, Friuli Grave, Italie*	
<b>SOAVE CLASSICO</b> .....	12
Montresor, Italie*	
<b>CHARDONNAY</b> .....	14
Château St-Jean, Sonoma County, É.-U.	
<b>CHARDONNAY</b> .....	14
Henry of Pelham, Niagara, Canada*	
<b>SAUVIGNON BLANC</b> .....	14
La Petite Perrière, Loire, France*	
<b>SELECCIO</b> .....	15
Parés Baltà Bio, Catalogne, Espagne*	

### REDS

<b>CÔTES DU RHÔNE</b> .....	12
Perrin, Reserve, France	
<b>ANTIGUAS RESERVAS</b> .....	13
Cousino-Macul, Chili	
<b>SICILE, PINOT NOIR</b> .....	14
Kris Wines, Italie*	
<b>CHIANTI RUFINA</b> .....	15
Nipozzano, Riserva	
<b>VALPOLICELLA RIPASSO</b> .....	17
Villa Belvedere, GIV*	
<b>CENTRAL COAST, WOODWORK</b> .....	18
Cabernet Sauvignon, É.-U.*	

ÉTABLI À TREMBLANT  
• DEPUIS 2017 •

### COCKTAILS SIGNATURE

<b>MADMOISELLE GIMLET</b> .....	14
Belvedere, elderflower cordial, lime, cranberry	
<b>GNT ARTISANAL</b> .....	13
St-Laurent, Eska sparkling water, N.A.D. tonic syrup, juniper berries, thyme	
<b>MOSCOW MULE</b> .....	14
Cirka, lime, N.A.D. ginger syrup, ginger beer	
<b>WHISKY SOUR</b> .....	13
Jack Daniel's, Cointreau, simple syrup, lemon, egg white	
<b>BLACKBERRY TOM COLLINS</b> .....	15
Plymouth, Chambord, soda, blackberries, lemon	
<b>CANADIAN MANHATTAN</b> .....	15
LOT No. 40 Canadian Whisky, white vermouth, sweet vermouth, Neige noir ice apple cider	
<b>PERFECT TEGRONI</b> .....	20
Patron Silver, sweet vermouth, white vermouth, Aperol	

### COCKTAILS FAIRMONT

<b>AXE « SIGNATURE CAESAR »</b> .....	15
Belvedere, secret spices, Clamato	
<b>WINDIGO</b> .....	15
Grey Goose, Aperol, grapefruit, vanilla	
<b>MAPLE OLD FASHIONED</b> .....	18
Hennessy VS, Woodford Reserve, Quebec maple syrup, coffee bitter	
<b>ROSE AMORE</b> .....	18
Hendricks, lemon, Spiced cranberry syrup Chandon Rosé	
<b>L'APRÈS SKI</b> .....	15
Patron Silver, Grand Marnier, mango, apple	
<b>EVERGREEN</b> .....	13
Makers's Mark, lemon, honey, pine syrup	

### BEERS

DRAFT	Verre 12 oz	Pinte 20 oz
<b>BELGIAN MOON</b> .....	7	10
Blanche		
<b>COORS LIGHT</b> .....	7	10
Lager		
<b>HEINEKEIN</b> .....	9	12
Lager		

### BOTTLED

<b>MOLSON EX</b> .....	8
<b>DOS EQUIS</b> .....	8

### AUTRES PRODUITS DISPONIBLES

### MICROBREWERY

<b>P'TIT TRAIN DU NORD</b> .....	10
Blonde	
<b>BLANCHE DES ANGES</b> .....	10
Blanche	
<b>RIVIÈRE-ROUGE</b> .....	10
Rousse	
<b>MARÉE NOIRE</b> .....	10
IPA-Stout	

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