

Bistro Menu

MTN
HAUS
RESTO-BAR



SHAREABLES

SIGNATURE PARMESAN FRIES			
with truffle oil and roasted garlic mayonnaise			11
Beer battered ONION RINGS			10
Homemade BBQ CHICKEN WINGS	(8)	13.50	(16) 25
MAPLE BAKED BRIE			
with apples, bacon, and nuts, served with croutons			18
THE SKIER'S BOARD			
Signature fries, chicken wings, and onion rings			26
AVALANCHE NACHOS /GV			
topped with cheese, peppers, olives, and black beans, baked in the oven, and served with tomatoes salsa and sour cream			23
HUMMUS /V			
and pita chips			10



FROM THE SOUP KETTLE

CREAM OF POTATO AND LEEK /V			
garnished with fried leeks and a balsamic reduction			9
TRADITIONAL FRENCH ONION SOUP /V			
in a red wine broth			13
ASIAN SOUP /G			
with chicken strips, rice vermicelli, and vegetables, served in a ginger, lemongrass, and sesame broth			17
HOMEMADE CHILI CON CARNE			
with black beans, topped with cheese, sour cream, and green onions			18



OUR PIZZAS



MARGHERITA	
Tomato sauce, mozzarella, and fresh basil	18
CAPRICIOSA	
Tomato sauce, Italian sausages, calabrese, and mozzarella	22
VEGETARIAN /V	
Tomato sauce, mozzarella, sun-dried tomatoes, red onions, grilled peppers, black olives, and pesto	20
Cauliflower crust available upon request /G	*5



MAIN COURSES

QUÉBÉCOIS GRILLED CHEESE /V	
on multigrain bread with apples and smoked Fontina cheese from Saint-Benoit-du-Lac Abbey	17
OWL'S HEAD BURGER	
8oz, AAA beef patty garnished with Owl's Head beer, onions and bacon jam, smoked Fontina cheese from Saint-Benoit-du-Lac Abbey, lettuce, tomato, seasoned mayonnaise, served on a brioche bun	21
MOUNTAIN BURGER	
8oz AAA beef patty, garnished with goat cheese, bacon, sauteed mushrooms, lettuce, and tomato, served on a brioche bun	23
CHICKEN BURGER	
Marinated and grilled chicken breast garnished with a cajun-lime mayonnaise, Frère Jacques cheese from Saint-Benoit-du-Lac Abbey, lettuce, tomato, red onion, and a cajun-lime mayonnaise, served on a brioche bun	21
VEGGIE BURGER /V	
Black beans patty, garnished with Frère Jacques cheese from Saint-Benoit-du-Lac Abbey, lettuce, tomato, red onion, and a cajun-lime mayonnaise, served on a brioche bun	16
(Our burgers and sandwiches are served with fries or salad)	
SMOKED MEAT POUTINE	
Poutine garnished with old-fashioned smoked meat, green onions, and a delicious maple mustard	19
POWER BOWL /GV	
Quinoa, sliced red cabbage, spinach, beets, radish, apples, goat cheese, and walnuts with homemade honey and lemon dressing	17



THE SLATE

Inspirations from the kitchen on Thursday, Friday, and Saturday night

Comforting local flavours



THE BRAISE

Served Friday, Saturday, and Sunday

Comforting and nourishing meal to share, served in portions for 2, 4, or 6 people including a side dish.

THE EASY CHOICE TO GET BACK ON THE SLOPES AS SOON AS POSSIBLE!

17.50 pp.

OUR DESSERTS

POUDING CHÔMEUR Traditional homemade maple pudding cake served with a scoop of vanilla ice cream	10
OUR CARROT CAKE Carrot cake crumble, cream cheese mousse, blueberries, and gingerbread crumbs	10
HOMEMADE BROWNIE /G served with vanilla ice cream	10



OUR DRINKS

HOT DRINKS



Coffee	3
Espresso	3.50
Double espresso	4.50
Cappuccino	5
Latte	5
Tea	3
Old-fashioned hot chocolate with marshmallows	7

Plant milk options available upon request



COLD DRINKS

Soft drinks	3
Selection of juices	3
Lemonade	3
Shirley Temple	5
Ginger beer	4
GURU	5.75



Don't miss

Fire place Wednesdays
Acoustic evening
with comforting meals

3:00 pm to 6:30 pm



KID'S MENU

Burger and fries	10
Chicken and fries	10
Mini pizza	10
Mini poutine	10

Served with a cold drink



BEERS ON TAP

	20 oz	Pitcher
Coors Light (blonde)	8.25	22.75
Blue Moon (white)	8.50	24.25
Murphy's Stout (dark)	9.25	25.75
Mactavish (pale ale)	9.50	26.50
Petite Bourgogne (red ale)	8.50	24.25
Hop Valley (IPA)	8.50	24.25
Heineken (blonde)	9.50	26.50
Creemore (lager)	8.50	24.25



Don't miss

Every Saturday

Festive après-ski
with live music

3:00 pm to 6:30 pm

