



EGGLESFIELD



Gtail #19

NEVER IGNORE  
A CRAVING.

Need something special  
for you or your room?  
Coming up.



LE GERMAIN  
BOUTIQUE-HOTELS

It's in the details.



HÔTEL LE GERMAIN  
MONTRÉAL

## BREAKFAST

Choose from the following items:

- LR Creton and toast
- LR Rilette and toast
- 1 egg baked in a casserole à la flavour of the day and toast
- Fruit salad with plain or fruit yogurt
- *Fourmis Bionique* Granola and milk
- LR Chocolate bread
- LR Energy bar
- Cheese platter
- Smoked ham platter
- Croissant, organic butter, LR jam and LR peanut butter
- Chocolatine
- Bagel and cream cheese

3 choices     **\$16.00**

4 choices     **\$20.00**

Orange or grapefruit juice, regular coffee, tea and herbal tea are always served with breakfast in the meeting room.

## COFFEE BREAK

### Refreshing Break

Coffee, tea, herbal tea, soft drinks or bottled juice \$9.00

### Morning Break

Coffee, tea, herbal tea, orange juice, croissant and chocolatine \$10.00

### Childhood memories Break

Coffee, tea, herbal tea, apple juice and LR cookies  
Choice: chocolate chip or oatmeal or raisin \$12.00

### Energy Break

Coffee, tea, herbal tea, orange juice, LR energy bar and sliced fruit  
or  
Coffee, tea, herbal tea, orange juice, homemade pop corn, assorted nuts  
and dried fruits \$14.00

### Local Flavour Break

Coffee, tea, herbal tea, apple juice, LR maple flavoured cotton candy and  
LR maple syrup cake \$15.00

### Mediterranean Break

Coffee, tea, herbal tea, sparkling water, soft drinks, a selection of  
LR tapenades, (3) bread chips \$16.00

### French Break

Sparkling water, soft drinks, LR mini-baguette, cheese platter, dried fruits,  
green tomato spread, pâté or mousse or terrine \$20.00

### Seasonal Break

Please ask about our seasonal break, made with local product!



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## LUNCH

### **The working lunch platter**

Served in the meeting room only

**Homemade Tapenade served with chips of bread**

**One choice of Salad:**

Pasta or rice or green salad

**One choice of sandwich:**

Grilled chicken or

Roasted beef or

Seasonal grilled vegetables or

Vegetable quiche (min. 6)

**Chef's choice of ne homemade side,  
served with our LR tomato spread:**

Mousse or

Pâté or

Terrine

**Cheese of Quebec**

**Seasonal fruit brochette**

**A sweet surrender, made by our pastry Chef.**

\$26.00

Cup of Soup at **\$4.00**

Coffee, tea, herbal tea, and sparkling water are included  
with the working lunch platter.

Lunch available Monday through Friday.

Items and prices subject to change without notice.  
Service charge (15%) and taxes note included in prices.



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## LUNCH

### **The Lunch Buffet**

**Served in the meeting room only**

**Homemade Tapenade served with chips of bread**

**Green salad and Chef's selection**

**2 choices of Sandwiches:**

Grilled chicken sandwich or  
Roasted beef sandwich or  
Seasonal grilled vegetable sandwich or  
Vegetable quiche

**One homemade side, served with our LR tomato spread:**

Mousse or  
Pâté or  
Terrine

**A selection of cheese from Quebec**

**Seasonal fruit brochette**

**A sweet surrender, made by our pastry Chef.**

**\$40.00**

Cup of Soup at **\$4.00**

Coffee, tea, herbal tea, and sparkling water  
are included with the working lunch Buffet.

Lunch available Monday through Friday.



HÔTEL LE GERMAIN  
MONTRÉAL

## LUNCH

**GROUPS OF 10 PEOPLE OR MORE**  
Served in the meeting room or in Laurie Raphaël Restaurant

### CLASSIC MENU

#### 3 COURSE MEAL

Soup of the day or green salad, choice of 2 main dishes, dessert.  
Coffee or tea\*

**\$30.00** per person (taxes and service charge not included)

### GOURMET MENU

#### 4 COURSE MEAL

Choice of 2 appetizers, 1 soup, choice of 2 main dishes, dessert.  
Coffee or tea\*

**\$35.00** per person (taxes and service charge not included)

Please note that the final menu will be submitted to you on the day of your event as our chef works with seasonal ingredients that allow you to discover products from our region.

\*: These items are “à la carte” when lunch is served in the restaurant.

*A little more, just for you!!!*

<i>30g of foie gras</i>	<i>\$12.00</i>
<i>Quebec Cheese Platter</i>	<i>\$10.00</i>
<i>Cotton candy shooter without alcohol</i>	<i>\$5.00 with alcohol \$8.00</i>

Lunch available Monday through Friday.

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Service charge (15%) and taxes note included in prices.

## À LA CARTE

### To quench your thirst

- Coffee (2.5 L) \$32.00
- Coffee (1.8 L) \$20.00
- Coffee (1 L) \$12.00
- Tea (sachet) \$2.00
- Sparkling water (750 ml) \$10.00
- Juice (1 L) (apple, orange, grapefruit, iced tea) \$14.50
- Soft drinks \$3.25
- Bottled juice \$3.25

### To satisfy your hunger

- Toast (2), LR, jam, LR peanut butter and butter \$4.00 each
- Croissant, LR, jam, LR peanut butter and butter \$4.00 each
- Chocolatine \$3.00 each
- LR Chocolate bread \$3.00 each
- LR Artisanal bread \$2.00 each
- LR Cotton candy \$5.00 each
- LR Maple syrup cake \$4.00 each (minimum order: 6)
- LR Energy bar \$3.00 each (minimum order: 6)
- Homemade cookies \$2.00 each (minimum order: 6)
- Bagel, LR, jam, LR peanut butter and butter \$4.00 each
- Bagel and cream cheese \$4.00 each
- Sliced fruit \$6.00 per person
- Fruit salad \$4.50 per person
- Plain or fruit yogurt \$3.00 per person
- Pâté or mousse or terrine plate, LR mini-baguette \$7.00 per person
- Cheese, grapes and LR mini-baguette \$9.00 per person
- Selection of LR tapenades (3) \$12.00 for the trio



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## DINNER

**GROUPS OF 10 PEOPLE OR MORE**  
Served in the meeting room or Laurie Raphaël Restaurant

### CLASSIC MENU

#### 4 COURSE MEAL

1 Amuse-bouche, choice of 2 appetizers, choice of 2 main dishes, dessert, regular coffee or tea

**\$65.00** per person (taxes and service charge not included)

### GASTRONOMY MENU

#### 7 COURSE MEAL

A 7 course meal made with seasonal ingredients

**\$96.00** per person (taxes and service charge not included)

Please note that the final menu will be submitted to you 1 week before your event as our chef works with seasonal ingredients that allow you to discover products from our region

*A little more, just for you!!!*

<i>30g of foie gras</i>	<i>\$12.00</i>
<i>Quebec Cheese Platter</i>	<i>\$10.00</i>
<i>Cotton candy shooter without alcohol</i>	<i>\$5.00 with alcohol \$8.00</i>

Items and prices subject to change without notice.  
Service charge (15%) and taxes note included in prices.



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## A SELECTION OF CANAPÉS FROM LR RESTAURANT

### \$36.00 per dozen

- Salmon tartare on Yukon gold chips
- Olive tapenade on bread chips
- Duck confit spring rolls in truffle sauce
- Quebec cheese fondue
- Scallop ceviche served in Chinese spoons
- Oyster shooter
- Tuna tataki with agar agar ratatouille and shellfish
- Asparagus tempura and spicy mayonnaise

### \$48.00 per dozen

- Avocado vichyssoise, shredded lobster or shrimp with vierge vinaigrette and yogurt
- Oyster tartare with Abitibi caviar
- Sugar shack style foie gras
- Pork confit brochette with olives and foie gras
- Steak tartare with leek and 5 spice vinaigrette on a bed orange endives
- Rockefeller oysters (*By demand one week in advance*)



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## CORPORATE GIFTS

Treat your guests and leave with a memory of your experience

### Collection Germain

Germain Home Fragrance - Green Tea and Citrus	\$25.00 each
Germain Candle – Green Tea and Citrus	\$30.00 each
Leather Cardholder	\$35.00 each

We would be pleased to assist you with your order.  
Visit us at [www.collectionsg.com](http://www.collectionsg.com)

### Boutique Laurie Raphaël

A Morning Under the Duvet (LR's jam trio)	\$25.00
A Daniel Vézina Book (Volume 1, 2 and 3)	between \$35.00 and \$39,95 each
LR Apron	\$50.00

We would be pleased to assist you with your order.  
Visit us at [www.laurieraphael.com](http://www.laurieraphael.com)