



HOTEL

MAURICE

FOOD & DESSERT
MENU



*Welcome to Hotel Maurice
Lounge Restaurant.*

Located in the heart of the charming atmosphere of our hotel, the restaurant of Hotel Maurice invites you on a unique culinary journey where conviviality and sharing are celebrated.

We believe that the best moments are lived around a table, which is why our menu has been carefully crafted to inspire warm exchanges and unforgettable memories. Each dish is an invitation to discover a variety of flavors, which you can enjoy in good company. We encourage a dining experience where everyone can serve themselves according to their desires, thus promoting discovery and discussion. In our warm and welcoming setting, you can relax, savor, and celebrate the pleasures of the table. Whether you are with family, friends, or for a business meeting, our restaurant is the perfect place to create connections around delicious dishes.

The talented chefs at the restaurant offer a varied menu that highlights local specialties while incorporating international gastronomic influences. Whether for a family lunch, a business dinner, a romantic supper, or a special celebration, Hotel Maurice is committed to providing impeccable service and a memorable experience with every visit.

The 7th Flavor

Gastronomy has long been defined by six fundamental flavors: sweet, salty, sour, bitter, umami, and spicy.

However, certain moments shared around a meal reveal a flavor much deeper and harder to define, a flavor that goes beyond the taste buds. This is the seventh flavor: the flavor of the moment, of nostalgia, sharing, and conviviality.

This seventh flavor is not something you can add to a dish or measure with scientific instruments. It appears in the memories that resurface while tasting a family recipe, in the laughter shared between friends over a good meal, or in the warmth that fills the heart when sharing a dish prepared with love. It's the taste of Sundays at the grandparents' house, of summer barbecues with close friends, of festive meals where every bite is infused with an emotion that transcends the ingredients.

This is also what we strive to recreate for you.

OYSTERS

Available from 5pm

Raw oysters

(Selection of: mignonettes, or champagne, or Voodoo sauce)

6 for 20\$ / 12 for 38\$

Surf n'Turf oysters

(Caviar and beef tartare)

3 for 22\$

Duplessis oysters

(Smoked cheddar, bacon, and mustard caviar)

6 for 22\$ / 12 for 43\$

CAVIAR

Available from 5pm

Extra caviar (5gr)

25\$

Krystal caviar tin (30g)

(Blinis and crème fraîche)

120\$

COLD DISHES

To share or enjoy individually

Available from 5pm

Tomato salad
(Fresh goat cheese and parsley)

14\$

Beetroot salad
(Homemade ricotta, goat cheese, dill, and pecans)

14\$

Hummus and artichoke
(Grilled artichoke and parsley sauce)

15\$

Cheese platter
(Assortment of Quebec cheeses)

20\$

Carpaccio
(Garnished with black garlic and Reggiano)

22\$

Maurice Club Sandwich
(Country bread, marinated chicken thigh, heirloom tomatoes, bacon, and shredded lettuce)

22\$

Fish tacos
(Fish, corn salsa, lime emulsion, pickled onions, Voodoo sauce, and lime)

24\$

Foie gras
(Chaga, marinated mushrooms, and pogne bread)

26\$

Iberian Ham
(Pata negra)

28\$

Pittsburgh Beef Tartare
(Dill, pickles, mustard caviar, egg yolk, capers, smoked cheddar, and bacon. Served on buttered baguette)

28\$

Salmon Tartare
(Served on a sesame bagel with fresh goat cheese, capers, shallots, and lemon)

28\$

Mahi-mahi, miso and peppers
(Mahi-mahi, hummus with peppers and walnuts, and grilled pepper salsa)

33\$

Antipasti misto
(Burrata, marinated vegetable salad, mortadella, carpaccio, tempura shrimp, hummus, and foie gras)

65\$

HOT MEALS

To share or enjoy individually

Available from 5pm

Bread
(Truffle butter)

5\$

French Fries
(Truffle oil and Parmesan)

7\$

Rigatoni
(Olive oil, garlic, and Parmesan)

7\$

Mashed Potatoes
(Yukon Gold and a lot of butter)

7\$

Broccoli
(Tahini sauce, hummus, and Asian-flavored sauce)

9\$

Brussels Sprouts
(Blue cheese and Voodoo sauce)

11\$

Squash and Pumpkin
(Roasted Squash Cream and Pumpkin Praline)

14\$

Chicken
(Karaage, lime, and mullet roe)

19\$

Tempura Shrimp and Ham
(Iberian ham, vodka-battered, with dill tartar sauce)

22\$

Pizza margherita
(Stracciatella, basil, and tomato sauce)

24\$

Garlic snails
(Garlic butter, Parmesan, and parsley sauce)

24\$

Mussels
(Creamy bacon and white beer sauce, orange, and parsley)

25\$

Wagyu Burger
(Double Wagyu Cheeseburger, Brioche Bun, Bacon, Smoked Cheddar Sauce, and Maurice Sauce)

25\$

HOT MEALS

To share or enjoy individually

Available from 5pm

Maurice's Secret
(Tartiflette-style, leeks, bacon, and cream)

26\$

Mortadella and Pesto Pizza
(Stracciatella, pistachios, and olive oil)

26\$

Mushroom Rigatoni
(Mornay sauce, mushrooms, and parsley sauce)

27\$

Salmon Gravlax Pizza
(Mornay sauce, salmon gravlax, capers, red onions, dill, and lemon)

28\$

Sweetbreads
(Diced parsnips, demi-glace sauce, red wine, and rosemary)

29\$

Fish of the day
(Price based on availability)

Shrimp Nachos
(Smoked cheddar Mornay sauce, shrimp, corn, cilantro, sour cream, and chorizo)

29\$

Beef Wellington
(Blue cheese demi-glace, Yukon Gold mashed potatoes, and broccoli)

60\$

24-hour marinated prime rib
(Served sliced, cooking juices, mustard, honey, and horseradish)

75\$

Extras (everything is possible)

Shrimps (3) _____ 10\$

Stracciatella _____ 15\$

Foie gras (75g) _____ 20\$

Sturgeon caviar (5g) _____ 25\$

CHILDREN'S MENU

Marinara Rigatoni _____ 12\$

Cheese Pizza _____ 12\$

Cheeseburger _____ 15\$

DESSERT MENU

Cookies and Milk

6\$

The chocolate cake
(Chocolate, chocolate et chocolate)

14\$

Seasonal Tartlet
(subject to availability)

14\$

Bass'que Brulé
(Cheesecake and pistachio ice cream)

14\$

Biscoff
(Pizza dough, Biscoff spread, and vanilla ice cream)

14\$

Apple turnover 'à la mode'

14\$

Cheese Plate
(Assortment of Quebec cheeses)

20\$

BREAKFAST

8am - 11am, Monday to Friday & 8am- 3pm, Saturdays and Sundays
Coffee included with all breakfasts

Healthy Bowl

(Yogurt, parsnips with a topping of berries, nuts, and seeds)

17\$

Pancakes

(Pancakes, butter, maple syrup, and berries)

18\$

2 Eggs with Bacon,

or 2 Eggs with Ham,

or 2 Eggs with Blood Sausage

(Eggs, meat, Emmental hash browns, bread, and seasonal jam)

19\$

French Toast Pogne

(Bacon, berries, and caramel)

19\$

Ham and Mushrooms Pizza

(Maple emulsion, arugula, ham, mushrooms, smoked cheddar, and poached egg)

23\$

Benedictine Florentine Style (2)

(Poached eggs, spinach, mountain cheese, and Hollandaise sauce)

24\$

Blinis

(Salmon gravlax, soft-cooked egg, mascarpone, Mornay sauce, and mullet roe)

25\$

English Breakfast (2 Eggs)

(Eggs, bacon, blood sausage, braised ham, mushrooms, Emmental hash browns, baked beans, tomatoes, seasonal jam, and bread)

27\$

Extras (everything is possible)

Egg	_____	2\$
Bacon	_____	6\$
Ham	_____	6\$
Black pudding	_____	6\$
Pancakes (3)	_____	6\$
Gravlax salmon	_____	8\$

CHILDREN'S MENU

Kids' cereal (Assorted cereals)

6\$

Kids' pancakes (3)

6\$

BP&C/PB&J or Nutella (2)

(Sourdough, peanut butter, and blueberry jam or Nutella)

6\$

MAURICE'S COFFEES

All our drinks are available hot or iced

9.99\$

Pumpkin Latte

Salted Caramel Latte

Vanilla Macchiato

Hazelnut Latte

Moccaccino

Pistachio Latte

Macadamia Nut Latte

Vanilla Matcha

Chai latte

Choice of milk: 2%, oat, almond

LUNCH MENU

Available on weekends between 11am and 2pm

Starters

Brussels Sprouts

(Blue cheese and Voodoo sauce)

11\$

Tomato Salad

(Fresh goat cheese and parsley)

14\$

Hummus and Artichoke

(Grilled artichoke and parsley sauce)

15\$

Cheese platter

(Assortment of Quebec cheeses)

20\$

Meals

Wagyu Burger

(Double Wagyu Cheeseburger, Brioche Bun, Bacon, Smoked Cheddar Sauce, and Maurice Sauce. Served with fries)

25\$

Mortadella and Pesto Pizza

(Stracciatella, pistachios, and olive oil)

26\$

Mushroom Rigatoni

(Mornay sauce, mushrooms, and parsley sauce)

26\$

Shrimp Nachos

(Smoked cheddar Mornay sauce, shrimp, corn, cilantro, sour cream, and chorizo)

29\$