

AIR

ESPACE TERRASSE

HÔTEL RENAISSANCE

Menu

SHARING PLATES

CHEESE PLATTER / MARKET SELECTION SERVED WITH APPLE CHUTNEY, MARINATED ONIONS, CROSTINI	24
CHARCUTERIE PLATTER / MARKET SELECTION, HOMEMADE PORK AND DUCK RILLETTE, SERVED WITH PICKLES, MARINATED ONIONS, CROSTINI	26
DIP TRIO BLACK BEAN PUREE, BABA GHANOUSH, MUHAMMARA SERVED WITH NAAN AND HERB FLAT BREAD	23

COLD STARTERS

BURRATA (100G) GLAZED TOMATOES AND CROSTINI	22
SALMON GRAVLAX GIN & TONIC INSPIRED	18
TUNA POKE MANGO, CASHEWS, CILANTRO, AVOCADO WAKAME SALAD, TERIYAKI SAUCE	22
OYSTERS SERVED WITH MIGNONETTE	4/un
MIXED OLIVES	6

WARM STARTERS

FRIES SERVED WITH SPICY MAYONNAISE	6.50
CAJUN FISH TACOS (2) JICAMA SALAD, GRILLED TOMATILLO SALSA, AVOCADO, LIME SOUR CREAM	16
NACHO CHILI CHEDDAR CHEESE, BANANA PEPPERS, GREEN ONIONS & SOUR CREAM	17.50
FRIED CALAMARI SPICY MAYONNAISE, CHORIZO	18
GRILLED OCTOPUS CHICKPEAS SALSA, JALAPENO SOUR CREAM	23
PULLED PORK POUTINE CHEDDAR CHEESE CURDS, BACON GRAVY & CARAMELIZED ONIONS	16

Beverages

BOTTLED WATER / AQUA PANNA 750 ML	9
SPARKLING WATER / SAN PELLEGRINO 750 ML	9
SPARKLING WATER / PERRIER 330 ML	5
SOFT DRINKS (BOTTLE) / COKE, DIET COKE, SPRITE	5
Red Bull ENERGY DRINK / REGULAR, SUGAR-FREE, SUMMER FLAVOURS	5

TARTARES

	STARTER	SERVED WITH FRIES OR SALAD MEAL
"RENAISSANCE" SALMON TARTARE LIME, CILANTRO, CAPERS, PICKLES, TOBIKO	17	28
CLASSIC BEEF TARTARE SHALLOTS, PICKLES, CAPERS, OLIVE OIL, DIJON MUSTARD AND TARRAGON	17	28
ASIAN TUNA TARTARE AVOCADO, GREEN ONIONS, CILANTRO, SESAME, SRIRACHA, TERIYAKI SAUCE	18	29

SALADS

CAESAR / GRILLED CHICKEN +\$6 ROMAINE LETTUCE, PARMESAN SHAVINGS, CROUTONS, CRISPY BACON, CREAMY DRESSING	16
BEET SALAD YELLOW AND RED BEETS, WATERCRESS, FRIED GOAT CHEESE, CRISPY QUINOA, DILL AND CARAMELIZED WALNUTS	20
QUINOA / GRILLED CHICKEN +\$6 ROMAINE LETTUCE, QUINOA, ROASTED RED PEPPERS, AVOCADO, CORN, FETA, DRIED CRANBERRIES, PISTACHIOS, LEMON POPPYSEED DRESSING	18

MINI BURGERS (SINGLES)

CHICKEN BACON MARMELADE, CHEDDAR	7
VEAL LETTUCE, SPICY KETCHUP, CHEDDAR	7
PULLED PORK BEETS, SPICY MAYONNAISE, CHEDDAR	7

SANDWICHES SERVED WITH FRIES OR SALAD

MTL SMOKED MEAT SANDWICH SMOKED MEAT, SAUERKRAUT, SWISS CHEESE & DIJON AIOLI	19
CRAB AND SHRIMP ROLL HORSERADISH, SPICY MAYONNAISE & TRUFFLE OIL	24

Desserts

MACARON / DAILY INSPIRATION	4
VERRINE OF THE DAY	4.50
DRUMSTICK / TRADEMARK	5

*ASK YOUR SERVER ABOUT OUR VEGETARIAN OPTIONS. ** PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES/INTOLERANCES.

Wines

RED G B

BERINGER, FOUNDERS' ESTATE / PINOT NOIR, CALIFORNIA	13	47
DOMAINE TOUR DE PECH / CABERNET-MERLOT, LANGUEDOC, FRANCE	13	47
QUEYLUS SIGNATURE / 🍷 DOMAINE QUEYLUS TRADITION, PINOT NOIR, CANADA		67
SEBASTIANI / CABERNET-SAUVIGNON, CALIFORNIA	14	55
FONTANAFREDDA BAROLO / PIEMONTE, ITALY	17	69
HOUSE MERLOT	10	

WHITE

KUNG FU GIRL / RIESLING, WASHINGTON	12	45
MISSION HILL FIVE VINEYARDS / PINOT BLANC, CANADA 🍷	13	47
DOMAINE TOUR DE PECH / SAUVIGNON BLANC, LANGUEDOC, FRANCE	13	47
CHÂTEAU ST-JEAN / CHARDONNAY, SONOMA COUNTY, CALIFORNIA	14	49
E. GUIGAL / VIOGNIER, ROUSSANNE, MARSANNE CÔTE DU RHONE, FRANCE	13.50	48
ATTEMS / PINOT GRIGIO, ITALY	12	45
HOUSE CHARDONNAY	10	

ROSÉ

DOMAINE LE BOSQUET / LANGUEDOC, FRANCE	13	47
CHÂTEAU DE MIRAVAL / CÔTES DE PROVENCE, FRANCE		55

SPARKLING

MIONETTO TREVISO PROSECCO / TREVISO PROSECCO, ITALY	12.50	50
CLAVET ROSÉ / SPARKLING WINE, FRANCE	13	55
VEUVE CLICQUOT / CHAMPAGNE		180
MOËT & CHANDON IMPERIAL / CHAMPAGNE		175
LAURENT-PERRIER / CHAMPAGNE		140
VEUVE CLICQUOT RICH / CHAMPAGNE		200
LOUIS ROEDERER CRISTAL / CHAMPAGNE		500

PRESTIGE WINES

PLEASE ASK YOUR SERVER



ESPACE TERRASSE

HÔTEL RENAISSANCE

#airterrasse 🍷 LOCAL PRODUCT

PATIO OPEN YEAR-ROUND,
To reserve a table, email
info@airterrasse.com

1250 Robert-Bourassa Blvd, Montreal, QC H3B 3B8

Spirits

VODKA S D

MOSKOVSKAYA	10	15
GREY GOOSE	12	18
KETEL ONE	12	18
PUR VODKA PREMIUM 🍷	12	18

GIN

BOMBAY SAPPHIRE	10	15
ROMÉO 🍷	12	18
UNGAVA 🍷	12	18
HENDRICK'S	13	20

RUM

BACARDI	10	15
APPLETON	10	15
CAPTAIN MORGAN SPICE	10	15
CHIC CHOC 🍷	12	18

TEQUILA

CAZADORES BLANCO	10	15
CAZADORES GOLD	12	18
EL JIMADOR	12	18

SCOTCH WHISKEY RYE BOURBON S D

CANADIAN CLUB 🍷	10	15
JACK DANIELS	10	15
CROWN ROYAL 🍷	10	15
JAMESON	10	15
JOHNNIE W. BLUE LABEL / BLENDED	25	40
JOHNNIE W. BLACK LABEL / BLENDED	12	18
CHIVAS REGAL 12 YEARS / BLENDED SCOTCH	12	18
NIKKA PURE MALT / JAPAN	17	29
GLENLIVET 15 YEARS / SPEY, SINGLE MALT	16	27
GLENLIVET 18 YEARS / SPEY, SINGLE MALT	22	37
MACALLAN GOLD / HIGHLANDS, SINGLE MALT	13	20
LAGAVULIN 16 YEARS / ISLAY, SINGLE MALT	17	29
MARKER'S MARK KENTUCKY	10	17
BASIL HAYDEN'S	13	22

COGNAC

GRAND MARNIER	12	20
BELLE DE BRILLET	13	22
HENNESSY V.S.	13	22
CAMUS ELEGANCE X.O.	25	40

DIGESTIFS & MORE 2 OZ 4 OZ

LIMONCELLO DI LEVA	10	17
GRAPPA	11	18
SAMBUCA	8	13
RED VERMOUTH	7	12
WHITE VERMOUTH	7	12

BOTTLES - 750ML /

SERVED WITH MIXER

BOMBAY SAPPHIRE	220
CAPTAIN MORGAN SPICED	220
CHIVAS REGAL 12 YEARS	250
GREY GOOSE	250

Cocktails

VINTAGES \$15

MOSCOW MULE / GINGER BEER, VODKA, LIME JUICE
OLD FASHIONED / BOURBON, ANGOSTURA BITTERS, SIMPLE SYRUP, ORANGE ZEST
NEGRONI / RED VERMOUTH, CAMPARI, GIN
APEROL SPRITZ / APEROL, PROSECCO, SODA, ORANGE
BLOODY CEASER / 10\$ 🍷 VODKA, TABASCO, WORCESTERSHIRE, CLAMATO, CELERY SALT
SAZERAC / COGNAC, ABSINTHE, ANGOSTURA BITTERS
BOULVARDIER / BOURBON, RED VERMOUTH, CAMPARI

CLASSICS \$12

MOJITO + \$2 / WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA
MOJITO ROYAL + \$3 / WHITE RUM, MINT, LIME, SIMPLE SYRUP, PROSECCO
MARGARITA / TEQUILA, LIME JUICE, TRIPLE SEC
PINA COLADA / DARK RUM, MALIBU RUM, PINEAPPLE JUICE
STRAWBERRY DAIQUIRI / WHITE RUM, STRAWBERRY PUREE

MARTINIS (2oz) \$15 PREMIUM \$20

MARTINI / GIN OR VODKA, DRY VERMOUTH, OLIVE OR LEMON ZEST
MARTINI LYCHEE / VODKA, LYCHEE LIQUEUR, WHITE CRANBERRY JUICE
COSMOPOLITAN / VODKA, TRIPLE SEC, RED CRANBERRY JUICE, LEMON JUICE
MANHATTAN / CANADIAN CLUB, RED VERMOUTH ANGOSTURA BITTERS

SANGRIAS G P

WHITE / WHITE WINE, WHITE VERMOUTH, TRIPLE SEC, SPRITE, CUCUMBER	12	30
RED / RED WINE, RED VERMOUTH, BRANDY, SPRITE	12	30
AZUR / WHITE WINE, PINEAPPLE JUICE, CURAÇAO, LYCHEE LIQUEUR, WHITE CRANBERRY JUICE, GINGER ALE	12	30
ROYALE / LIMITED EDITION RED BULL, PROSECCO, LIMONCELLO, LEMON & LIME	14	38

Bières

DOMESTIC BEER 🍷 \$8

COORS LIGHT	CANADIAN 67
MOLSON DRY	IPA DOCKER
EXPORT	RICKARD'S RED
COORS BANQUET	RICKARD'S WHITE
O'KEEFE	

IMPORTED BEER \$10

HEINEKEN	
SOL	
DOS EQUIS	
NEW CASTLE BROWN ALE	
MORETTI	
HEINEKEN /5-BOTTLE ICE BUCKET	40
SOL /5-BOTTLE ICE BUCKET	40

DRAUGHT BEER 20 OZ

MOLSON CANADIAN 🍷	10
HEINEKEN	12