



https://menulist.menu 140 Slater Street, Ottawa, Ontario K1P 5H6, Canada +16132382888 - http://www.arclounge.ca/









A <u>complete menu of ARC Lounge- ARC The Hotel</u> from Ottawa covering all **131** menus and drinks can be found here on the card. For seasonal or weekly deals, please get in touch via phone or use the contact details provided on the website. What User likes about ARC Lounge- ARC The Hotel:

Had lunch there a few times, atmosphere is great. Not super loud and tables are nicely spaced so you can have a reasonably private conversation. Menu has some interesting choices with steak and frites as well as burgers and panini. The presentation is lovely. I would recommend their short rib, burger and their turkey brie sandwich. Quite a nice spot for lunch! <a href="read more">read more</a>. When the weather is pleasant you can also eat outside. What <a href="User">User</a> doesn't like about ARC Lounge-ARC The Hotel:

the hotel is very well located, there are two blocks of parliament and close to cafes! the hotel's breakfast is the "la carte" and very expensive. the bathroom is ok, the amenity kit is more u less, the bed is wonderful! the room is good, in general, but has several noises. staff are not very friendly and the elevator is extremely slow! The hotel is generally good, but it is not worth the price we pay! I would never... read more. For the small hunger in between, ARC Lounge- ARC The Hotel from Ottawa offers scrumptious sandwiches, small salads, and other small dishes, as well as cold and hot beverages, here they serve a comprehensive brunch in the morning. It should not be forgotten that there is a extensive selection of coffee and tea specialties in this locale, You'll also find tasty bites, cake, small snacks and chilled refreshments and hot beverages here.



Salads

**GRILLED HALLOUMI** 

Oriental dishes

**FALAFEL** 

Mains

**CANDY CANE BEET SALAD** 

Burgers

B.L.T.

Extras

**BRIE** 

**Toast** 

**FRENCH TOAST** 

Sandwich, Bagels, Burger

**BLT** 

Salad

**GREEN SALAD** 

Starters & Salads

**FRIES** 

Chicken

**CHICKENWINGS** 

Dessert

**PANNA COTTA** 

Halloumi

**HALLOUMI** 

Soft drinks

**JUICE** 

Burgers + Sandwiches

**BLT SANDWICH** 

**Makiman Chef Specials** 

**BEEF TATAKI** 

**American** 

**WILD TURKEY** 

Überbackene Gemüsen

**EXPRESS** 

Milchshakes

**SMOOTHIE** 

Wodka

**KETEL ONE** 

Easy to drink

**PINOT NOIR** 

Nudelgerichte und Aufläufe

**BOMBAY** 

Soups & Camp; Salads

**DAILY SOUP** 



### Beverages

**TAZO TEAS INFUSIONS** 

#### Small Plates

**CHARCUTERIE CHEESE** 

#### Handhelds

**DUCK CONFIT GRILLED CHEESE** 

### Rye

**MASTERSONS 10** 

# Gin Tonic Gin und Thomas Henry Tonic Water

**HENDRICKS** 

# Sweet Endings

**ICE CREAM TRIO** 

### 1st Course

FIELD GREENS ROASTED SEEDS RADISH CUCUMBER TOMATO SMOKED DIJON MAPLE VINAIGRETTE

# Craft Cans

**CAMERON'S COSMIC CREAM ALE** 

#### Bar Menu

**SWEET POTATO FRIES HAZELNUT AIOLI** 

# Speyside

**GLENFIDDICH 12** 

# Single Malt

**MACALLAN GOLD** 

# Sparkling Champagne

DOM PERIGNON, CHAMPAGNE, FRANCE, NV

# **Lowlands**

**GLENKINCHIE 12** 

# Liquor

**CROWN ROYAL** 

#### **Hot Drink**

**HOT CHOCOLATE** 

# Whiskey & Bourbon

**BASIL HAYDEN'S** 

# Zuppe e Insalate

**BEET SALAD** 

# gin (4cl)

**UNGAVA** 

#### 4th Course

FRESHLY BREWED VAN HOUTTE FAIR TRADE COFFEE SELECTION OF TAZO TEAS

# Islay

**BOWMORE 12** 



# **Breakfast Starters**

STEEL CUT OATS

## To Accompany

**TRUFFLE FRIES** 

# SCOTCH WHISKY | IRISH WHISKEY

**JAMESON** 

#### Drinks

**DRINKS** 

#### Delicate & Floral

**DALWHINNIE 15** 

# Hand-Shaken Cocktail -Margaritas

**TOP SHELF** 

# Whisky (Canada)

**FORTY CREEK** 

# Nos Gins d'Ici / Our Local Gins - 2 oz

**PIGER HENRICUS** 

# Ontario Craft Beers + Cider

COLLECTIVE ARTS STRANGER THAN FICTION PORTER

# Whisky + Scotch

**BALVEENIE 12** 

## **Neighborhood Burgers**

THE CLASSIC

# Restaurant Category

**FRENCH** 

#### Main courses

CALAMARI SIDE SALAD

#### Main Course

TRI TIP STREAK
MILK FED PORK SHANK

#### Vodka

CRYSTAL HEAD GREY GOOSE

#### **Bourbon**

MAKER'S MARK
WOODFORD RESERVE

# Comfort

ARC BURGER
BEET FISH CHIPS

# **Good Morning**

THE GRANOLA
OUR FRENCH TOAST



# **Tasting Plates**

RED LENTIL FALAFEL
WARM KALE CAESAR

# Soup, Appetizers & Salads

SMOKED TOMATO CINNAMON SOUP CAESAR!

# **Appetizers**

**FRITTATA** 

**MARINATED OLIVES** 

**YOGURT** 

#### Sandwiches

**CHICKEN BLT** 

**B.L.T** 

**GRILLED CHEESE SANDWICH** 

#### Starters



FRESH FRUIT BOWL
SCALLOPS PORK BELLY
CHEF'S SOUP OF THE DAY

# Spirits

BACARDI
JOHNNY WALKER BLACK
JACK DANIELS

# Whisky

**OBAN 14** 

**LAGAVULIN 16** 

**TALISKER 10** 

### Gin



DILLONS
TRIPLE BEAM
HENDRICK'S

#### Rosé Wines

ROSE, TAWSE, NIAGARA 2017
CABERNET FRANC ROSE, PONDVIEW
CUVEE ROSE, BAUDRY DATOUR,
FRANCE, 2016

# Champagne & Sparkling Wines

BRUT, NUA, VENETO, ITALY
WHITECAP, HINTERLAND, NIAGARA
MOET ET CHANDON CHAMPAGNE,
FRANCE, NV

#### Rum

CHIC CHOC SPICED
APPLETON RESERVE
KRAKEN
BACARDÍ 8

#### 3rd Course

SKOR BROWNIE BERRIES DOLCE DE LECHE

FRESH CUT FRUIT VANILLA CRUMBLE ORANGE CRÈME FRAÎCHE WILDFLOWER HONEY

SKOR BROWNIES PISTACHIO CRÈME ANGLAISE BERRIES

FRESH CUT BERRIES ORANGE CRÈME FRAÎCHE WILDFLOWER HONEY VANILLA CRUMBLE



#### Side dishes

**BACON OR BREAKFAST SAUSAGE** 

FRESH CROISSANT OR MUFFIN

**YOGURT (PLAIN OR FRUIT)** 

**BAGEL, CREAM CHEESE** 

**ROASTED CAULIFLOWER** 

# Coffee

**CAPPUCCINO** 

**ESPRESSO** 

**COFFEE** 

**CAFE LATTE** 

**COFFEE** 

#### **Beer Bottles and Cans**

CAMERON'S 12 MILE INDIAN PALE LAGER

MAD TOM INDIAN PALE LAGER

**CAMERON'S AMBEAR RED ALE** 

**BEYOND THE PALE PINK FUZZ** 

DOMINION CITY EARL GREY SAISON

#### 2nd Course

HERB ROASTED CHICKEN BREAST GARLIC WHIPPED POTATO SEASONAL VEGETABLE MUSTARD CREAM SAUCE

SALMON FARRO RISOTTO SEASONAL VEGETABLE SPRING PEA SAUCE

WILD MUSHROOM RAVIOLI HEIRLOOM CHERRY TOMATOES SUNFLOWER SEEDS PARMESAN TRUFFLE CREAM SAUCE

BRAISE BEEF SHORT RIB CREAMY POLENTA SEASONAL VEGETABLES GREMOLATA

CITRUS SALMON FARRO RISOTTO SEASONAL VEGETABLES SPRING PEA SAUCE

BEEF TENDERLOIN SILKY TRUFFLE POTATOES SEASONAL VEGETABLES BÉARNAISE BORDELAISE SAUCE

CITRUS GLAZED SALMON FARRO RISOTTO SEASONAL VEGETABLES SPRING PEA SAUCE

# Ingredients Used

**SCALLOPS** 

**SALMON** 

**CHEESE** 

**HONEY** 

**CHICKEN** 

**DUCK** 

**TOMATE** 

# These types of dishes are being served



BURGER PANINI STEAK

**TURKEY** 

SALAD

**BREAD** 

**TOSTADAS** 

**WRAP** 

#### White Wines

CHARDONNAY, ESTRADA CREEK, CALIFORNIA 2015

PINOT GRIGIO, POGGIO BRACCO, VENETO, ITALY 2015



SAUVIGNON BLANC, MAS DE LA SOURCE LANGUEDOC, FRANCE 2016

ASSYRTIKO WILD FERMENT, GAIA, GREECE, 2017

**RIESLING, TRIUS, NIAGARA, 2016** 

SAUVIGNON BLANC, APPLEBY LANE, NELSON, NEW ZEALAND 2015

PINOT GRIS, SANDHILL, NIAGARA, 2016

**NOVA 7, BENJAMIN BRIDGE, 2016** 

PINOT GRIGIO, CABERT, BERTIOLO, ITALY 2013

#### **Red Wines**

PINOT NOIR, DOMAINE MAGELLAN, LANGUEDOC, FRANCE 2015

MALBEC, SEPTIMA, MENDOZA, ARGENTINA 2015

CABERNET SAUVIGNON, JAMES MITCHELL, LODI, CALIFORNIA 2013 #1

SHIRAZ, SIX ROWS, SOUTH AUSTRALIA, 2015

MERLOT, KINGSTON ESTATE LIMESTONE COAST, AUSTRALIA, 2015

SYRAH GRENACHE, DOMAINE ST-MICHEL, CÔTES DU RHÔNE, FRANCE 2015

PINOT NOIR, MANDOLIN, MONTEREY, CALIFORNIA 2015

CRIANZA RIOJA, VINA BUJNADA, SPAIN 2014

CABERNET SAUVIGNON MERLOT, RED STONE NIAGARA 2013

CABERNET SAUVIGNON, JAMES MITCHELL, LODI, CALIFORNIA 2013 #2

RIPASSO VALPOLICELLA, DELIBORI, ITALY 2015

WINEMAKERS RED MERITAGE, THIRTY BENCH, NIAGARA 2015

CABERNET FRANC, TAWSE, NIAGARA 2015



# ARC Lounge- ARC The Hotel

140 Slater Street, Ottawa, Ontario K1P 5H6, Canada

#### **Opening Hours:**

22:00

Monday 07:00-11:00 11:00-14:00 17:00-22:00
Tuesday 07:00-11:00 11:00-14:00 17:00-22:00
Wednesday 07:00-11:00 11:00-14:00 17:00-22:00
Thursday 07:00-11:00 11:00-14:00 17:00-22:00
Friday 07:00-11:00 11:00-14:00 17:00-

Saturday 07:00-11:00 11:00-14:00 17:00-22:00

# ARC Louist menu ARC The Hotel Menu 17:00-

