

IN-ROOM DINING MENU



Fairmont
LE CHÂTEAU FRONTENAC



IN-ROOM DINING MENU

Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use artificial sweeteners, azocolourants, glutamates, antioxidants & paraben preservatives in any of its menus.

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LEGEND



Dairy free



Gluten free

Gluten free bread is available upon request



Ocean Wise recommended



Vegetarian





BREAKFAST • FROM 7 A.M. TO 11:30 A.M.

CONTINENTAL 18

Parfait of granola, fresh fruit and greek yogurt.
Served with two baked goods

EGGS BENEDICT

Served with breakfast potatoes and fruits

Charlevoix ham 1 egg 19 | 2 eggs 23

Smoked Atlantic salmon 1 egg 21 | 2 eggs 25

Gaspésie lobster 1 egg 31 | 2 eggs 35

CREATE YOUR OWN OMELETTE 27

Choice of 3 toppings, served with
breakfast potatoes, fruits and toast

(ham, cheese, mushrooms, peppers, onions,
tomato, bacon, spinach)

Add toppings +2

BAGEL WITH SMOKED SALMON 24

Onions, capers and cream cheese spread

VEGETARIAN 23

1 poached egg, white bean humus,
tomato pesto, grilled vegetables

BLUEBERRY PANCAKES 23

Maple syrup and whipped butter
with candied lemon zest

LIEGOISE WAFFLES 25

Chocolate, banana, praline nuts
and sweet clover whipped cream

THIN CREPES 23

Topped with maple butter sauce

FRENCH TOAST 22

Butter brioche, red fruit compote
and roasted almonds

BAKED GOODS BASKET (3) 10

TOAST, ENGLISH MUFFIN OR BAGEL 6

PLAIN, VANILLA OR FRUIT YOGURT 6

GREEK YOGURT PARFAIT, GRANOLA AND FRUITS 11

FRESH FRUIT PLATTER 12

CEREALS OR OATMEAL 10

Add a fruit portion +4

CHÂTEAU'S PERFECTED BREAKFAST

SALTY 34

2 eggs cooked to your preference, meat selection
(bacon, ham or sausage), breakfast potatoes,
hot beverage and juice

SWEET 34

Thin crepes with maple butter, crushed sugar
and bowl of fresh fruit, hot beverage and juice

TO ORDER BREAKFAST ONLINE,
[CLICK HERE](#)

FOR ROOM SERVICE, PLEASE DIAL 0

Please note that a \$6 delivery charge,
a 15% service charge and taxes will be added
to each order.



KIDS' MENU • 12 YEARS AND UNDER

BREAKFAST

ONE EGG 12

1 egg cooked to your preference, breakfast potatoes, meat selection, fruits and toast

HAM AND CHEESE OMELETTE 15

Breakfast potatoes, fruits and toast

THIN CREPES 12

Maple syrup, whipped cream and fruit of the moment

YOGURT AND FRUITS 8

Yogurt with fruits

APPETIZERS

RAW VEGETABLES WITH DIP 5

SOUP OF THE DAY 5

SANDWICHES

HALF CLUB SANDWICH 10

Served with French fries or mesclun salad

HAMBURGER 11

Add cheese +2

MAIN COURSE

CHICKEN FINGERS 10

Served with French fries and raw vegetable

SPAGHETTI 11

Plain, meat sauce, cheese or tomato sauce

PEPPERONI AND CHEESE PIZZA 11

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Breakfast served from 7 a.m. to 11:30 a.m.

Lunch and dinner served from 11:30 a.m. to 11 p.m.

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TO START

CHÂTEAU'S CEASAR SALAD 18

Add chicken 10

Add shrimp 15

ROASTED BEETS AND CREAMY GOAT CHEESE SALAD 19

Caramelized nuts and apple cider vinegar

FOIE GRAS TERRINE 34

Nordic berries and maple syrup
caramelized almonds

CHÂTEAU'S SIGNATURE ONION SOUP 16

SOUP OF THE DAY 11

TO SHARE

TASTING BOARDS

4 cheeses 39

4 charcuteries 39

2 cheeses et 2 charcuteries 42

SOUTH WEST NACHOS 18

Chips, salsa, guacamole, sour cream,
olives and peppers

TWELVE BUFFALO CHICKEN WINGS 29

Ranch dressing and vegetable

ONION RINGS 16

With honey from our rooftop bee hives

VEGETABLES AND DIP PLATTER 15

POP CORN 11

Butter flavor

1608 BAR EXPERIENCE TO YOUR ROOM

OYSTERS

6 oysters 24 | 12 oysters 36

Mignonnette, hot sauce, raspberry ponzu sauce

CAVIAR | 30G 180

Blini, fresh cream, chives, shallots, eggs

BEEF TARTAR

3oz 21 | 6oz 39

Capers, gherkins, mustard, olive oil, parsley,
egg yolk and croutons

SALMON TARTAR

Shallots, capers, chives,
champagne vinegar, apples and croutons

3oz served with salad 19

6oz served with fries and salad 36

GASPESIAN CAKE & 1608 CHEESE 24

Spicy mayonnaise and mixed baby greens

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PIZZAS •

ALL DRESSED	29	SEAFOOD	35
Pepperoni, mushroom, bell pepper, onion		Shrimp, scallop, crab, 1608 cheese	
VEGETARIAN	27	PEPPERONI AND CHEESE	25
Mushroom, bell pepper, olive, tomato		Add bacon 8	
		Add sausage 8	

PASTA

SPAGHETTI BOLOGNAISE	29	SQUID INK LINGUINE WITH SEAFOOD	42
PENNE ALL'ARRABIATA	29	SEAFOOD RISOTTO	38
FETTUCINE CARBONARA	32	RISOTTO WITH MUSHROOMS	
LINGUINE WITH PESTO	31	AND OYSTER MUSHROOMS	
RICOTTA AND SPINACH		FROM Ô CHAMPIGNON	32
MANICOTTI AU GRATIN	34		

Add sausage 8

Add chicken 10

Add mushroom 8

COMFORT FOOD FAVORITES

CHÂTEAU'S BURGER	32	CLUB SANDWICH	29
Venison, 1608 cheese, caramelized onions, Ô Champignon oyster mushrooms served on brioche bun with French fries		Grilled loaf bread, chicken, bacon, tomato, lettuce, served with French fries	
Vegetarian patty available		FISH & CHIPS	34
CLASSIC BURGER	30	French fries, green salad and tartar sauce	
Beef, tomato, lettuce, served on a brioche bun with French fries		HOMEMADE POUTINE	22
Vegetarian patty available		French fries, Fromagerie Bergeron cheese curds, homemade poutine sauce	
		Add sausage 8	
		Add bacon 8	
		Add caramelized onions 4	

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CHAMPLAIN SIGNATURE DISHES

**BRAISED BEEF CHEEK
WITH GREEN ALDER PEPPER** 🍷 **43**
Gratin dauphinois and vegetables

**GRAIN-FED CHICKEN BREAST
WITH PORCINI MUSHROOM SAUCE** 🍷 **42**
Mushroom gnocchi and cassalette
of oyster mushrooms from Ô Champignon

PROVENCE-STYLE HALIBUT 🍷 🍷 **54**
Brown and wild rice,
squash and ratatouille

GRILLED BEEF FILET 🍷 **58**
Burgundy sauce, puréed potatoes, vegetables

SHRIMP WITH GARLIC FLOWERS 🍷 🍷 **48**
White wine, olive oil, cherry tomato confit,
bell pepper

DESSERTS

CHÂTEAU'S CHOCOLATE TRUFFLE CAKE **12**
Caramel praline crisp

**VANILLA CRÈME BRULÉE AND
SHORTBREAD COOKIES** **11**

RASPBERRY AND HONEYBERRY CAKE **12**
Whipped cream, mascarpone

CHEESECAKE **12**
Blueberry marble and raspberry coulis

ICE CREAM FOR TWO | 475 ML **15**
Choice of : vanilla, chocolate or maple

**MAPLE AND COUREUR DES BOIS
LIQUEUR PARIS-BREST** **12**

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WINES

WHITE WINES

	GLASS BOTTLE
TOM Grüner Veltliner, Traisental, Autriche, DAC	75
AMAE DOMAINE FONTANEL Roussane, Côtes du Roussillon Villages, Tautavel, France	24 116
NAVIGATOR Chardonnay, Napa Valley, California, USA	25 125
SERIE HERITAGE Riesling-Auxerrois, Niagara, Canada, VQA	16 79
SANCERRE Sauvignon Blanc, Domaine Raffaitin-Planchon, Loire, France	24 120

RED WINES

	GLASS BOTTLE
CISTES, DOMAINE FONTANEL Grenache-Syrah, Côtes du Roussillon Villages, Tautavel, France	24 116
REAL AGRADO, CRIANZA Tempranillo, Rioja, Spain	85
SERIE HERITAGE Cabernet Sauvignon-Merlot, Megalomaniac Wines, Niagara, Canada, VQA	18 87
BOUND Cabernet Sauvignon, Alexander Valley, California, USA	25 125
BOURGOGNE Pinot Noir, Maldant Pauvelot, Bourgogne, France	27 135

ROSÉ WINES

	GLASS BOTTLE
L'ORATOIRE Domaine Saint-Andrieu, Coteaux Varois en Provence, Grenache/Cinsault/Syrah, France	16 79

BUBBLES

	GLASS BOTTLE
GISÈLE DEVAVRY 1^{ER} CRU EDITION CHÂTEAU FRONTENAC Brut, Champillon, Champagne, France	39 200
PROSECCO, VENETIAN DRESS Veneto, Italy	16 79

BEERS

	12
Peroni	
Catnip IPA	
Bilboquet	
Pit Caribou	