



*At the Champlain restaurant, we invite you to discover a new expression of Quebec cuisine, an interpretation that reveals the original flavor and richness of each product. From the simplest to the most complex, it is the contribution of our producers that allows us to go beyond our culinary limits. Each dish reflects the products of our artisans, our culture and our region. Our mission is to provide our guests with a memorable culinary experience. Let our team guide you to live the Champlain experience within its walls filled with history.*

Apple juice flavored with ginger from Levis

**The First**

A coffee, an herbal tea, a tea or any hot drink that will please you

Will be accompanied by special and exclusive pastries from François Borderon

**The Second**

Smoked Sturgeon terrine with tarragon, grilled country bread  
Fresh cream from Chagnon Dairy Farm with baby lettuce and vinaigrette

**The Third**

Poached egg Benedict way, Brioche and spinaches  
Candied pork belly from Beurivage farm and BBQ sauce with sea buckthorn

**The Fourth**

Candied New Brunswick's salmon  
Creamy rice from Gaspesie and cress pesto

Or

Highland beef Wellington and wild mushrooms  
Wine sauce

**The Fifth**

Maple inspiration

**\$65**



CHAMPLAIN

cuisine découverte

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MENU  
BRUNCH



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