



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.

Strawberry juice from Ile d'Orléans

The First

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

Will be accompanied by homemade croissant and
danish pastries

The Second

Smoked Sturgeon terrine with tarragon,
grilled country bread
Fresh cream with baby lettuce and vinaigrette

The Third

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

The Fourth

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

Or

Highland beef Wellington and wild mushrooms
Wine sauce

The Fifth

Maple dessert

\$65



CHAMPLAIN

cuisine découverte

© photo Jonathan Robert

MENU
BRUNCH



CHAMPLAIN

cuisine découverte