

APPETIZERS

ACADIAN STURGEON CAVIAR 90 (10GR) / 190 (30GR)
Blinis, sour cream, hard egg, chive, shallot

DEER GRAVLAX WITH BOREAL SPICES / 22
Mushroom relish, cattail hearts and garlic mayonnaise

SEARED FOIE GRAS FROM MARIEVILLE / 29
Caramelized apples, blackcurrant gravy and crouton

CELERIAC VELOUTE / 15
Liveche oil and mushroom chips

BRAISED WILD HARE / 23
Ricotta cheese and truffle ravioli, potato mousse

ST. LAWRENCE SEASHELL / 21
Baby potatoes, watercress, seaweed vinaigrette

FAISSELLE CHEESE FROM ORLEANS ISLAND, LETTUCE,
VEGETABLES/ 19
Nuts, berries vinaigrette and birch syrup

FOIE GRAS PLATTER TO SHARE / 66
Layered terrine, seared foie gras and ice cider mousse

MAIN COURSES

CAP SAINT IGNACE GUINEA FOWL/ 42
Parsnip, green cabbage and confit Causapschal oyster mushrooms, juniper berry aromatized poultry reduction

GRILLED AAA STERLING BEEF FILET / 54
Hercule cheese aligot, butter glazed baby vegetables and reduction jus

LAPONIE REINDEER / 52
Unctuous smoked beetroot, candied cipollini, cedar-flavored juice

ARCTIC CHAR, HAZELNUT & HERBS / 41
New-Richmond arctic char, smoked ham broth, hazelnut butter, herbs sauce, sucrine lettuce and mullet caviar

MAGDALEN’S ISLAND SCALLOPS / 46
Leeks and baby ginger from Levis vinaigrette

CREAMY SPELT RISOTTO WITH HERBS / 37
Smoked and roasted squash, panned armillaires and vegetable broth

Légendes d'octobre

LEGENDS OF OCTOBER

DISCOVERY MENU

Confit quail
Green soybean vinaigrette, raw and cooked vegetables

Mr. Lachance’s Smoked sturgeon bavaois
Herb sauce, fine grilled croutons

Blond liver parfait from Gilbert Bernier,
Confit shallot and lobster bisque

Guinea fowl saltimbocca, chanterelle and Riopelle cheese

Tartlet with fresh goat cheese from the Appalaches,
Baked apple with honey from the Rivière-du-Sud and lemon ice cream

The artisans of the Côte-du-Sud region have seen me grow up This menu is a friendly tribute to this demanding work of culture and sharing.

Frédéric cyr

5 COURSES DISCOVERY MENU / 109

WINE PAIRING / + 125



THE GRAND TOUR

SALMON CONFIT
Sour cream and vegetable pickles

10 YEARS TAWNY PORT FOIE GRAS TERRINE
Beet puree and fruits

PAN SEARED SCALLOP
Zucchini caviar, ginger sauce and chips

“LES FERMES HUDSON” DUCK MAGRET
Carrot mousseline, blackcurrant sweet and sour sauce and veggies

APPLES, CARAMEL & GRANOLA
Roasted apple puree, salted caramel, white chocolate, granola, honey and sweet grass ice cream

“In addition to the discovery menu, we propose the Grand tour menu. Champlain’s grand favorites follow one another in opulence and finesse. A great tribute to local products.”

5 COURSES GRAND TOUR MENU / 119

WINE PAIRING / + 125



At 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.



Originally from Montmagny, the son of famous Quebecois chef Renaud Cyr, Frédéric Cyr has nearly 30 years of experience in the culinary industry despite his young age. At twelve, he started following in his father's footsteps in the kitchen of Le Manoir des Érables in Montmagny.

Before returning to Quebec in 2015, he was executive chef at the Radisson Blu Hotel in the Philippines. Frédéric Cyr has spent his career working in five-star hotels and international cruises. He has notably worked for La Compagnie Du Ponant, Silver wind of Silver sea Cruise, Spa Eastman, Thomas Henkelmann restaurant and Sofitel, to name a few.

His impressive career led him to be executive chef for the Restos Plaisir Group, a position he held until he came to work to Fairmont Le Chateau Frontenac.

WINE LIST

