



# GETAWAY AT THE CHÂTEAU

· DELUXE EDITION MENU ·

BY FAIRMONT LE CHÂTEAU FRONTENAC

Make yourself comfortable and  
enjoy our culinary team's creation.

## BOTTLE OF WINE SELECTED BY OUR SOMMELIER

Blackburn cheese from Jonquière with dried fruit jam  
Organic dry ham from Charlevoix and pickled  
whole mustard grain

## MEAL

### NORTHERN SHRIMP

Vegetables assortment & citrus emulsion



### FOIE GRAS

Nordic berries and nut bread



### BRAISED BEEF CHEEK

Mushrooms and candied shallots Gnocchi  
Dune pepper aromatized juice



### ROASTED ATLANTIC SALMON FILET

Tomato & grilled pepper jam  
Celery root puree



### ASSORTMENT OF SWEETS TO SHARE

From our Pastry chef Joël Lahon

### Sweets

Macaroons and chocolates

## BREAKFAST IN BED

Orange juice

Croissants and jams

Parfait with fruits and maple

The Chef's egg

Potato and meat casserole  
bacon, sausage and ham

Your morning coffee