



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

Artisanal charcuteries and Québec cheeses
Grilled nuts and flavored olives

MEAL

GRILLED ASPARAGUS AND SMOKED SALMON FROM BASSE-CÔTE-NORD
Sour cream & mullet caviar

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ENDIVE AND RADICCHIO SALAD WITH SHEEP'S MILK FETA
Hazelnut and maple vinaigrette

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GUINEA FOWL FROM CAP-ST-IGNACE
Creamed mushrooms with white wine
Roasted carrot puree

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HERB CRUSTED ATLANTIC SALMON
Creamy wild rice with Swiss chard
Butter radish

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HASKAP BERRIES AND PISTACHIOS
Pistachio crisp, vanilla cream and lemon jelly

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