



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**

**The Champlain restaurant
in the comfort of your room**

MEAL

FOIE GRAS FROM THE CANARD GOULU
and juneberries from our boreal forest
SMALL OYSTER SALAD

Matane's prawn, avocado and fresh horseradish aioli
FEATHERY LIGHT CAULIFLOWER MOUSSE
warm North Coast scallops, Périgord black truffle vinaigrette

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QUEBEC MILK-FED VEAL TENDERLOIN

Dune pepper, wild mushrooms, roasted endive leaves, amber beer caramel & potato purée

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CHOCOLATE TASTING

caramelized hazelnuts and candied orange

BREAKFAST IN BED

BREAD AND PASTRY BASKET
Butter, jams and honey from the Château

LITTLE BOWL OF FRESHNESS AND VITAMINS
Chia seed parfait, coconut water & yoghurt, seasonal fruits, homemade granola

ENERGY BREAKFAST SKILLET
Poached egg, fresh tomato purée, avocado, arugula and et grated Perron cheddar cheese
OR

GOURMAND BREAKFAST SKILLET
Poached egg, baked beans, baby potatoes, grilled chipolata sausage, smoked bacon and mushrooms