

FOR ROOM SERVICE, PLEASE DIAL 0

BREAKFAST

FROM 7:00 AM TO 11:30 AM

CONTINENTAL	18
Parfait of granola, fresh fruits and greek yogurt. Served with two baked goods	
EGGS BENEDICT	
Served with breakfast potatoes and fruits	
Ham of Charlevoix	1 egg 17 2 eggs 20
Smoked Atlantic salmon	1 egg 19 2 eggs 22
Lobster of Gaspésie.....	1 egg 29 2 eggs 32
CREATE YOUR OWN OMELETTE	27
Choice 3 of toppings, served with breakfast potatoes, fruits and toast (ham, cheese, mushrooms, peppers, onions, tomato, bacon, spinach)	
Add toppings	(each) +2
BAGEL WITH SMOKED SALMON	24
Onions, capers and cream cheese spread	
VEGETARIAN	23
1 poached egg, white bean humus, tomato pesto, grilled vegetables	
BLUEBERRY PANCAKES	23
Maple syrup and whipped butter with candied lemon zest	
LIEGOISE WAFFLES	25
Chocolate, bananas, praline nuts and sweet clover whipped cream	
THIN CREPES	23
Topped with maple butter sauce	
FRENCH TOAST	22
Butter brioche, red fruits compote and roasted almonds	
BAKED GOODS BASKET (3)	10
TOAST, ENGLISH MUFFINS OR BAGELS	6
PLAIN, VANILLA OR FRUIT YOGURT	6
GREEK YOGURT PARFAIT, GRANOLA AND FRUITS	11
PLATE OF FRUITS	12
CEREALS OR OATMEAL	10
Add a fruit portion	+4

CHÂTEAU PERFECTED BREAKFAST

Salted – 2 eggs cooked to your preference, meat selection (bacon, ham or sausage), breakfast potatoes, hot beverage and juice	34
Sweet – Thin crepes with maple butter, crushed sugar and bowl of fresh fruit, hot beverage and juice	34

KID'S MENU

BREAKFAST

ONE EGG	12
Breakfast potatoes, meat selection, fruits and toast	
OMELETTE HAM AND CHEESE	15
Breakfast potatoes, meat selection, fruits and toast	
THIN CREPES	12
Maple syrup, whipped cream and fruit of the moment	
YOGURT AND FRUITS	8
Yogurt and fruit salad	

APPETIZERS

RAW VEGETABLES WITH DIP	5
SOUP OF THE DAY	5

SANDWICHES

HALF CLUB SANDWICH	10
On traditional whole grain bread, served with homemade French fries or mesclun salad	
HAMBURGER	11
Extra cheese.....	+2

MAIN COURSE

CHICKEN FINGERS*	10
* Served with French fries, raw vegetable	
PASTA OF THE DAY	11
Plain, meat sauce, cheese or tomato sauce	
PIZZA PEPPERONI AND CHEESE	11



LUNCH AND DINNER

FROM 11:30 AM TO 11:00 PM – SUNDAY TO THURSDAY
FROM 11:30 AM TO 11:00 PM – FRIDAY AND SATURDAY

TO SHARE

CHEESE PLATTER	
From the 1608 cheese cellar Discover craft cheeses from the best producers and local artisans.	
Four cheeses.....	39
Four cured meats	39
Two cheeses and two cured meats.....	42
SOUTH WEST NACHOS	18
Chips, salsa, guacamole, sour cream, olives and peppers	
TWELVE BUFFALO CHICKEN WINGS	29
Ranch dressing and vegetables	
ONION RINGS	16
With honey from our rooftop bee hives	
VEGETABLES AND DIP PLATTER	15
POP CORN	11

TO START

CEASAR SALAD	18
Add chicken	10
Add shrimp	15
ROASTED BEETS AND CREAMY GOAT CHEESE SALAD	19
Caramelized nuts and apple cider vinegar	
GASPESIAN CAKE & 1608 CHEESE	24
Spicy mayonnaise and young shoot mix	
FOIE GRAS TERRINE	38
Nordic berries and maple syrup caramelized almonds	
	3oz/6oz
ATLANTIC SALMON TARTAR	19/36
Leek and pink pepper emulsion	
ASIAN BEEF TARTAR	20/38
Whole grain mustard, shiitake mushrooms duxelle and grilled sesame seed oil	

BOWLS

SOUP OF THE DAY	11
CHÂTEAU'S SIGNATURE ONION SOUP	16
SEAFOOD CHOWDER	21

PIZZA

PEPPERONI AND CHEESE	8 INCH 15 12 INCH 22
ALL DRESSED	8 INCH 17 12 INCH 27

PASTA

CHOICE OF PASTA	29
Tagliatelle, penne, spaghetti	
SAUCE	
Bolognaise, tomato, pesto or carbonara	
ADD CHICKEN	12
ADD SHRIMP	15

BISTRO

CHÂTEAU'S BURGER	30
1608 cheese, lettuce, tomato, served on brioche bread	
CLUB SANDWICH	29
On grilled loaf bread, bacon, tomato and lettuce	
COD LOIN FISH & CHIPS	34
Fries, green salad and tartare sauce	
CHIPOLATA SAUSAGE POUTINE	22



CHAMPLAIN SIGNATURE DISHES

OYSTERS ON THEIR HALF SHELLS (6)	22
Shallots and red wine vinegar mignonettes	
BRAISED BEEF CHEEK WITH DUNES PEPPER	43
Mushroom gnocchi	
ROASTED RACK OF LAMB	52
Celeriac puree, grilled vegetables and red wine reduction	
SEAFOOD RISOTTO	46
Lobster, scallops and grilled shrimps	
GRILLED SALMON FILET	36
Sweet garlic confit ratatouille and creamy polenta	
BEEF FILET	56
Mashed potatoes, roasted vegetables, pepper and cognac sauce	



DESSERTS

THE ORIGINAL QUEEN ELIZABETH CAKE	12
VANILLA CRÈME BRULÉE.....	11
MAPLE SYRUP MILLE-FEUILLE AND CARAMELIZED APPLES	12
CHEESECAKE AND RED BERRIES COULIS	12
ICE CREAM FOR TWO (475 ML).....	15
DECADENT CHOCOLATE-CARAMEL-PECAN	12



WINE LIST

WHITE WINES

GLASS/BOTTLE

TOM	14 68
Grüner Veltliner, Traisental, Austria, DAC	
CUVÉE EXCLUSIVE	63
Chardonnay-Viognier, Domaine Saint-Nabor, Coteaux du Pont du Gard, France	
ARROWFLITE	19 93
Chardonnay, Sonoma Coast, California, USA	
SERIE HERITAGE	15 75
Riesling-Auxerrois, Niagara, Canada, VQA	
SANCERRE	22 108
Sauvignon Blanc, Alain Girard & Fils, Loire, France	

ROSÉ WINE

GLASS/BOTTLE

L'ORATOIRE	15 75
Domaine Saint-Andrieu, Coteaux Varois en Provence, Grenache/Cinsault/Syrah, France	

RED WINES

GLASS/BOTTLE

CISTES, DOMAINE FONTANEL	22 105
Grenache-Syrah, Côtes du Roussillon Villages, Tautavel, France	
CUVÉE EXCLUSIVE	64
Grenache-Syrah-Mourvèdre-Carignan, Domaine Saint-Nabor, Côtes du Rhône, France	
SERIE HERITAGE ,	18 87
Cab.Sauv-Merlot, Megalomaniac Wines, Niagara, Canada, VQA	
BOUND,	25 125
Cabernet Sauvignon, Alexander Valley, California, USA	
BOURGOGNE,	20 99
Pinot Noir, Maison du Tastelune, Bourgogne, France	

BUBBLES

GLASS/BOTTLE

AYALA.....	33 160
Brut Reserve, Ay, Champagne, France	
PROSECCO, VENETIAN DRESS	18 86
Veneto, Italy	

BEERS

.....	10
Stella, Bud, Bud Light, Corona	