

FOR ROOM SERVICE, PLEASE DIAL 0

BREAKFAST

FROM 7:00 AM TO 11:30 AM

CONTINENTAL	15
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	22
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	20
Onions, capers and cream cheese spread	
VEGETARIAN	19
1 poached egg, white bean humus, tomato pesto, grilled vegetables	
BLUEBERRY PANCAKES	19
Maple syrup and whipped butter with candied lemon zest	
LIEGOISE WAFFLES	21
Chocolate, bananas, praline nuts and sweet clover whipped cream	
THIN CREPES	19
Topped with maple butter sauce	
FRENCH TOAST	18
Butter brioche, red fruits compote and roasted almonds	
BAKED GOODS BASKET (3)	8
TOAST, ENGLISH MUFFINS OR BAGELS	5
PLAIN, VANILLA OR FRUIT YOGURT	5
GREEK YOGURT PARFAIT, GRANOLA AND FRUITS	9
PLATE OF FRUITS	10
CEREALS OR OATMEAL	8
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	28
Sweet – Thin crepes with maple butter, crushed sugar and bowl of fresh fruit, hot beverage and juice	28

TO ORDER BREAKFAST ONLINE, [CLICK HERE](#)

KID'S MENU

BREAKFAST

ONE EGG	10
Breakfast potatoes, meat selection, fruits and toast	
OMELETTE HAM AND CHEESE	12
Breakfast potatoes, meat selection, fruits and toast	
THIN CREPES	10
Maple syrup, whipped cream and fruit of the moment	
YOGURT AND FRUITS	6
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	9
Extra cheese	+2

MAIN COURSE

* Served with French fries, raw vegetables

CHICKEN FINGERS*	10
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 10:00 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.....	32
Four cured meats	32
Two cheeses and two cured meats.....	35
SOUTH WEST NACHOS	15
Chips, salsa, guacamole, sour cream, olives and peppers	
TWELVE BUFFALO CHICKEN WINGS	24
Ranch dressing and vegetables	
ONION RINGS	13
With honey from our rooftop bee hives	
VEGETABLES AND DIP PLATTER	12
POP CORN	9

TO START

CEASAR SALAD	14
Add chicken	10
Add shrimp	12
ROASTED BEETS AND CREAMY GOAT CHEESE SALAD	16
Caramelized nuts and apple cider vinegar	
GASPESIAN LOBSTER CAKE	18
Spicy mayonnaise and young shoot mix	
FOIE GRAS TERRINE	28
Nordic berries and maple syrup caramelized almonds	
	3oz/6oz
ATLANTIC SALMON TARTAR	16/27
Leek and pink pepper emulsion	
ASIAN BEEF TARTAR	17/32
Whole grain mustard, shiitake mushrooms duxelle and grilled sesame seed oil	

BOWLS

SOUP OF THE DAY	10
CHÂTEAU'S SIGNATURE ONION SOUP	14
SEAFOOD CHOWDER	17

PIZZA

PEPPERONI AND CHEESE	8 INCH 12 12 INCH 18
ALL DRESSED	8 INCH 14 12 INCH 22

PASTA

CHOICE OF PASTA	24
Tagliatelle, penne, spaghetti	
SAUCE	
Bolognaise, tomato, pesto or carbonara	
ADD CHICKEN	10
ADD SHRIMP	12

BISTRO

CHÂTEAU'S BURGER	25
1608 cheese, lettuce, tomato, served on brioche bread	
CLUB SANDWICH	24
On grilled loaf bread, bacon, tomato and lettuce	
COD LOIN FISH & CHIPS	28
Fries, green salad and tartare sauce	
CHIPOLATA SAUSAGE POUTINE	18



CHAMPLAIN SIGNATURE DISHES

OYSTERS ON THEIR HALF SHELLS (6)	18
Shallots and red wine vinegar mignonettes	
BRAISED BEEF CHEEK WITH DUNES PEPPER	36
Mushroom gnocchi	
ROASTED RACK OF LAMB	44
Celeriac puree, grilled vegetables and red wine reduction	
SEAFOOD RISOTTO	38
Lobster, scallops and grilled shrimps	
GRILLED SALMON FILET	36
Sweet garlic confit ratatouille and creamy polenta	
BEEF FILET	45
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 WINE

GLASS/BOTTLE

TOM	15 73
Grüner Veltliner, Traisental, Autriche, DAC	
CUVÉE EXCLUSIVE	63
Chardonnay-Viognier, Domaine Saint-Nabor, Coteaux du Pont du Gard, France	
BOURGOGNE VIEILLES VIGNES	20 99
Chardonnay, Maison du Tastelune, Bourgogne, France	
SEÑORIO DE RUBIOS.....	16 80
Albariño, Rías Baixas, Espagne	
CAVE SPRING	13 64
Riesling, Niagara, Canada, VQA	
PAPER ROAD	13 64
Sauvignon Blanc, Wairarapa, Nouvelle Zélande	

ROSÉ WINE

GLASS/BOTTLE

L'ORATOIRE	15 75
Domaine Saint-Andrieu, Coteaux Varois en Provence, Grenache/Cinsault/Syrah, France, 2019	

RED WINE

GLASS/BOTTLE

OR & AZUR	17 80
Gérard Bertrand, Languedoc, Syrah-Grenache, France	
CHÂTEAU ROQUEFORT	16 79
Bordeaux, France	
CUVÉE EXCLUSIVE	64
Grenache-Syrah-Mourvèdre-Carignan, Domaine Saint-Nabor, Côtes du Rhône, France	
CANTINE ROCCA RIPALTA,	28 139
Barolo, Cantine Rocca Ripalta, Piedmont, Italie, DOCG	
CAPOFOSSO,	13 68
Chianti Riserva, Geografico, Toscane, Italie, DOCG	

BUBBLES

GLASS/BOTTLE

GISÈLE DEVAVRY	33 160
Cuvée Château Frontenac Premier Cru, Champagne, France	
SANGRE DE TORO	15 74
Torres, Cava, Peñedes, Espagne	

BEERS

MICROBRASSERIE ARCHIBALD BLANCHE OU ROUSSE	8
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