

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	
<b>EGGS BENEDICT</b>	
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
<b>CREATE YOUR OWN OMELETTE</b> .....	22
Choice 3 of toppings, served with breakfast potatoes, fruits and toast (ham, cheese, mushrooms, peppers, onions, tomato, bacon, spinach)	
Add toppings .....	(each) +2
<b>BAGEL WITH SMOKED SALMON</b> .....	20
Onions, capers and cream cheese spread	
<b>VEGETARIAN</b> .....	19
1 poached egg, white bean humus, tomato pesto, grilled vegetables	
<b>BLUEBERRY PANCAKES</b> .....	19
Maple syrup and whipped butter with candied lemon zest	
<b>LIEGOISE WAFFLES</b> .....	21
Chocolate, bananas, praline nuts and sweet clover whipped cream	
<b>THIN CREPES</b> .....	19
Topped with maple butter sauce	
<b>FRENCH TOAST</b> .....	18
Butter brioche, red fruits compote and roasted almonds	
<b>BAKED GOODS BASKET (3)</b> .....	8
<b>TOAST, ENGLISH MUFFINS OR BAGELS</b> .....	5
<b>PLAIN, VANILLA OR FRUIT YOGURT</b> .....	5
<b>GREEK YOGURT PARFAIT, GRANOLA AND FRUITS</b> .....	9
<b>PLATE OF FRUITS</b> .....	10
<b>CEREALS OR OATMEAL</b> .....	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 10:00 PM – FRIDAY AND SATURDAY

### TO SHARE

<b>CHEESE PLATTER</b>	
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
<b>SOUTH WEST NACHOS</b> .....	15
Chips, salsa, guacamole, sour cream, olives and peppers	
<b>TWELVE BUFFALO CHICKEN WINGS</b> .....	24
Ranch dressing and vegetables	
<b>ONION RINGS</b> .....	13
With honey from our rooftop bee hives	
<b>VEGETABLES AND DIP PLATTER</b> .....	12
<b>POP CORN</b> .....	9

### TO START

<b>CEASAR SALAD</b> .....	14
Add chicken .....	10
Add shrimp .....	12
<b>ROASTED BEETS AND CREAMY GOAT CHEESE SALAD</b> .....	16
Caramelized nuts and apple cider vinegar	
<b>GASPESIAN LOBSTER CAKE</b> .....	18
Spicy mayonnaise and young shoot mix	
<b>FOIE GRAS TERRINE</b> .....	28
Nordic berries and maple syrup caramelized almonds	
	<b>3oz/6oz</b>
<b>ATLANTIC SALMON TARTAR</b> .....	16/27
Leek and pink pepper emulsion	
<b>ASIAN BEEF TARTAR</b> .....	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	
<b>SAUCE</b>	
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

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	



L'EXPERIENCE TERROIR ET TERRITOIRE

DESSERTS

THE ORIGINAL QUEEN ELIZABETH CAKE .....	12
VANILLA CRÈME BRULEE.....	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	
CHALK HILL .....	18 86
Chardonnay, Chalk Hill Estate, 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	
ROTH ESTATE, .....	29 145
Cabernet Sauvignon, Alexander Valley, California, USA	
BOURGOGNE, .....	20 99
Pinot Noir, Maison du Tastelune, Bourgogne, France	

BUBBLES

GLASS/BOTTLE

TAITTINGER.....	33 160
Brut Reserve, Reims, Champagne, France	
CHANDON BRUT CLASSIC.....	18 86
Chandon, Napa Valley, USA	

BEERS

.....	9
Stella, Bud, Bud Light, Corona	