

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 chicken10
Add shrimp15

ROASTED BEETS AND CREAMY GOAT CHEESE SALAD19
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 DAY11

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

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	45
Mashed potatoes, roasted vegetables, pepper and cognac sauce	



L'EXPÉRIENCE TERROIR ET TERRITOIRE

DESSERTS

THE ORIGINAL QUEEN ELIZABETH CAKE	12
VANILLA <i>CRÈME BRULÉE</i>	11
MAPLE SYRUP <i>MILLE-FEUILLE</i> 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	