



CHAMPLAIN

cuisine découverte



APPETIZER

CANADIAN STURGEON CAVIAR 90 (10GR) / 190 (30GR)

Blinis, sour cream, hard-boiled egg, chive, shallots

CELERY ROAST CREAM / 16

Arctic char smoked in-house, lovage oil and fresh cream

VEAL TARTARE FROM BOIS - FRANCS / 25

Oyster vinaigrette, crunchy cucumber, sesame, black garlic from the Île of Orléans

GUINEA LEG CONFIT / 23

Fregola sarda cooked like a risotto, mushrooms, 1608 cheese and truffle

ST. LAWRENCE SEASHELL / 21

Baby potatoes, watercress, seaweed vinaigrette

ARTICHOKE SALAD WITH GASPÉ SEAWEED / 22

labneh, parsley oil, kombu pickle and tangy seaweed vinaigrette

FOIE GRAS PLATTER TO SHARE / 66

Layered terrine, seared foie gras and ice cider mousse

PAN-FRIED MARIEVILLE FOIE GRAS ESCALOPE / 29

Caramelized apples, blackcurrant gravy and brioche croutons



MAIN COURSE

DUCK BREAST FROM HUDSON FARMS / 49

Carrot mousseline, baby vegetables, sweet and sour blackcurrant sauce

GRILLED AAA STERLING BEEF FILET / 59

Hercule cheese aligot, butter glazed baby vegetables and jus

QUEBEC ELK BACK / 54

Creamy smoked beets, candied cipollini and king mushroom

ICELAND COD / 46

Fricassee of squid and leeks, spinach puree, white-miso butter

MAGDALEN ISLANDS SCALLOPS / 49

Leeks and baby ginger from Levis vinaigrette

CREAMY SPELT RISOTTO WITH HERBS / 37

Smoked and roasted squash, panned armillaires and vegetable broth



DISCOVERY MENU

SMOKED SEA TROUT

Hay-roasted cauliflower purée, glasswort, trout egg, kombucha vinegar reduction infused with Saskatoon berry

COD FROM GASPESIE

In two preparations, mousse and roasted, straw onion broth, Japanese pearl

VEAL SWEETBREADS FROM BOIS – FRANCS

Foie gras, amber beer caramel, parsnip and black truffle

BROME LAKE DUCK

14 days dried-aged

Roasted trunk, blackcurrant juice, turnip and mushrooms

Legs in surprise croquette

BLACKCURRANT, YOGURT, GRAPEFRUIT

Purée of red beets and blackcurrant, spiced yogurt, almond grapefruit cake, grapefruit segment

5 COURSE MEAL / 135



WINE PAIRING / 125

CHEF OF THE CHAMPLAIN

HUGO COUDURIER

CULINARY DIRECTOR

FRÉDÉRIC CYR



DESSERTS

CHOMEUR PUDDING, SWEETGRASS, CAMERISE / 15

Sweetgrass ice cream, haskap coulis, candied haskap, maple sauce and *Coureur des bois* maple liquor

DARK CHOCOLATE, CHERRY, ALMONDS / 16

Dark chocolate mousse, cherry cream, Genoa bread with almonds, lemon balm ice cream

BLACKCURRANT, YOGURT, GRAPEFRUIT/ 16

Purée of red beets and blackcurrant, spiced yogurt, almond grapefruit cake, grapefruit segment

GOURMET COFFEE / 16

Sweet trilogy, following the seasons





HUGO COUDURIER

CHEF OF THE CHAMPLAIN



Quebec-native Hugo Coudurier learned from the best, from Daniel Vézina at the Laurie Raphaël in Quebec City to critically acclaimed restaurants worldwide. He attended the Académie Culinaire CFA La Noue in Dijon, France, developing a keen interest in fine French cuisine.

Chef Coudurier quickly made a name for himself. His impressive career shined in legendary Guy Savoy's 3-Star Michelin restaurants, becoming a renowned chef in Savoy's Las Vegas and Asia's restaurants before opening his own. His vast experience helped him develop a culinary identity and a deep understanding of the finest techniques.

Coudurier is enthusiastic and proud to be back in Quebec City after nearly 20 years around the world. "Working as a chef at Le Château's iconic restaurant is a dream come true," says Hugo Coudurier. "I am so ready and excited to bring my personal touch to this mythical place! My goal is to uphold the tradition and respect the attachment of the clientele while introducing a few creative elements of my own."