



*Fairmont*  
LE CHÂTEAU FRONTENAC

## GETAWAY AT THE CHÂTEAU MENU



### APPETIZER PLATTER TO SHARE

Antipasto, cold cuts and local cheese  
Crackers, nuts and marinades  
Salad of the moment

### MAIN COURSES FOR TWO

Risotto from the sea, fresh herbs and lemon confit with spices

Flat iron steak, maple scent chipolata sausage, candied new potatoes and vegetables from the market

Ravioli of the moment, pan-seared noble mushrooms and butternut squash

Wine bottle selected by our sommelier

### AUTUMNAL DESSERTS BOARD

Assortment of cakes, pastries and *mignardises* from our pastry chef Joël Lahon



### BREAKFAST IN BED

Croissants and jams  
Mixed berries parfait  
Morning coffee

*Thank you for advising us on any food restriction.*