

APPETIZERS

CANADA STURGEON CAVIAR 30GR / P.M.
Blinis, sour cream, hard egg, chive, shallot

DEER GRAVLAX WITH BOREAL SPICES / 22
Mushroom relish, cattail hearts and garlic mayonnaise

SEARED FOIE GRAS FROM MARIEVILLE / 29
Caramelized apples, blackcurrant gravy and crouton

CELERIAC VELOUTE / 15
Liveche oil and mushroom chips

BRAISED WILD HARE / 23
Ricotta cheese and truffle ravioli, potato mousse

SAINT-LAURENT SHELLFISH / 21
Baby potatoes, watercress, seaweed vinaigrette

OCTOPUS CARPACCIO FROM PORTUGAL / 19
Vegetables puree with squid ink, citrus declinaison

FAISSELLE CHEESE FROM ORLEANS ISLAND, LETTUCE,
VEGETABLES / 19
Nuts, berries vinaigrette and birch syrup

FOIE GRAS PLATTER TO SHARE / 48
Layered terrine, seared foie gras and ice cider mousse



DISCOVERY MENU

AMUSE-BOUCHE

OCTOPUS CARPACCIO FROM PORTUGAL
Vegetables puree with squid ink, citrus declinaison

HELENA STYLE SQUID AND SCHRIMPS
Sturgeon caviar and confit quail egg

COD IN TWO WAYS AND MAGDALEN ISLAND'S LOBSTER
Saffron sauce, lobster coral tile

SORBET

PIGLET RIB FROM GASPOR FARMAND
LITTLENECK CLAMS
Potatoes and chouriço chips

THE PORTUGUESE CREAM OF PARADISE
Fresh herb pesto, citrus powder

PORT AND PASTÉIS DE NATA

DISCOVERY MENU 5 COURSES / 109

WINE PAIRING / 125

MAIN COURSES

GUINEA FOWL FROM CAP ST-IGNACE / 39
Parsnip, cabbage and candied oyster mushrooms

GRILLED LOUIS PHILIPPON'S HIGHLAND BEEF FILET / 46
1608 cheese aligot, butter glazed baby vegetables and reduction jus

PIGLET RIB FROM GASPOR FARMAND LITTLENECK
CLAMS / 42
Potatoes and chouriço chips

COD IN TWO WAYS AND MAGDALEN ISLAND'S LOBSTER / 42
Saffron sauce, lobster coral tile

MAGDALEN'S ISLAND SCALLOPS / 46
Leeks and baby ginger from Levis vinaigrette

CREAMY SPELT RISOTTO WITH HERBS / 37
Smoked and roasted squash, panned armillaires and vegetable broth



August



September



At Champlain restaurant, we invite you to discover a new expression of Quebec cuisine, an interpretation that reveals the original flavor and richness of each product. From the simplest to the most complex, it is the contribution of our producers that allows us to go beyond our culinary limits. Each dish reflects the products of our artisans, our culture and our region. Our mission is to provide our guests with a memorable culinary experience. Let our team guide you to live the Champlain experience within its walls filled with history.

A Quebequer by adoption for over 30 years, Helena Loureiro warms the hearts of Quebecers by sharing the culture and flavors of her native country. True to her passion for the sea, she leaves Portugal on the Atlantic coast to settle on the Island of Montreal, on the shores of the St. Lawrence River. Her modern and creative cuisine, in addition to the finesse and the gastronomy of her dishes, directly inspired by her travels and family recipes from her grandmother, allow her to acquire a reputation as a great chef. Her dishes are recognized for their generosity and their happy marriage of Mediterranean traditions with ingredients from the Quebec region. Helena Loureiro is the chef-owner of the restaurant Portus 360 and Helena Restaurant, both located in Montreal. Over the years she has obtained many recognitions from the community and she has also published two cookbooks.

