

A TAILOR-MADE EXPERIENCE

At Champlain, our attentive team puts its expertise at your disposal to create an exceptional moment. All experiences can be adapted taking into account any dietary restrictions.



CHAMPLAIN

cuisine découverte

DISCOVERY EXPERIENCE

A 4 or 6 course tasting menu to explore the flavors of Quebec.

Choose the vegetarian or omnivorous option according to your preferences and add the food and wine pairing for a complete experience.



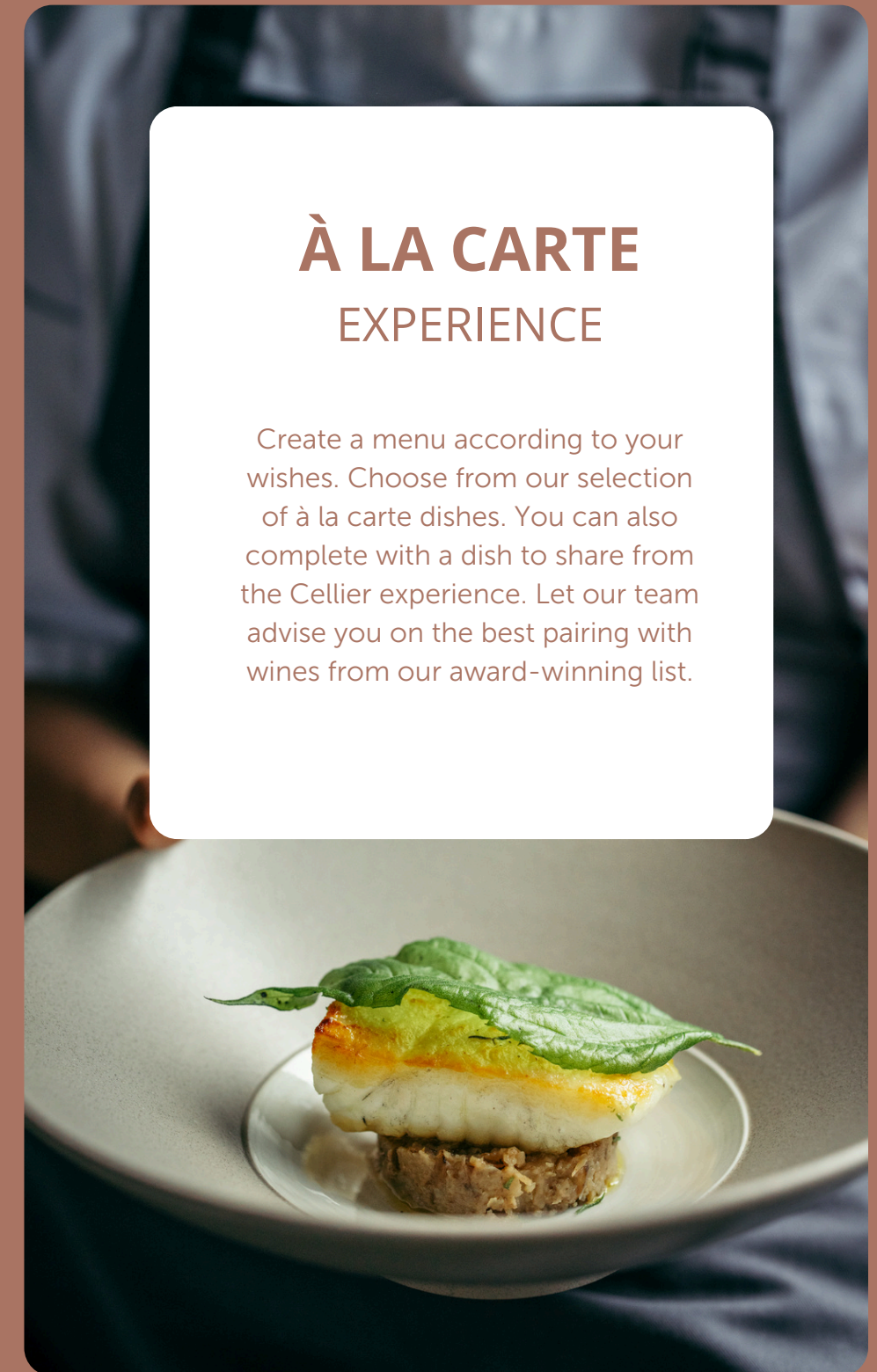
CELLAR EXPERIENCE

Discover our favorites and gourmet finds. Share a platter of New Brunswick caviar, cold meats and cheeses sliced on site or even freshly opened oysters. The dishes from the Cellier experience can be complemented by dishes from the à la carte experience. Let our team advise you on the best pairing with wines from our award-winning list.



À LA CARTE EXPERIENCE

Create a menu according to your wishes. Choose from our selection of à la carte dishes. You can also complete with a dish to share from the Cellier experience. Let our team advise you on the best pairing with wines from our award-winning list.



EXPÉRIENCE CELLIER CELLAR EXPERIENCE

Plateau de caviar du Nouveau-Brunswick
New-Brunswick caviar board 190\$

Extra caviar 15g 115\$

Fromages locaux
Local cheeses 49\$

Charcuteries artisanales biologiques
Artisanal organic cold cuts 49\$

12 Huîtres des Maritimes
12 Maritimes oysters 50\$

Foie gras poêlé
Seared foie gras 34\$

Côte de bœuf de l'Île-du-Prince-Edoard
Prince Edward Island ribeye steak 279\$

CÔTE DE BŒUF WAGYU

Bœuf wagyu vieilli de Chez Fredo à St-Antoine-de-Tilly,

AGED WAGYU RIBEYE STEAK

*Wagyu beef from Fredo's Farm at St-Antoine-de-Tilly,
359\$*

FILET DE BŒUF WAGYU

accompagné de pommes de terre, champignons de culture urbaine

WAGYU BEEF FILET

side dish of roasted potatoes and urban-farmed mushrooms

195\$

DÉCOUVERTE DISCOVERY

OMBLE CHEVALIER / ARCTIC CHAR

Laque au miso de Massawippi, vinaigrette à l'érable brûlé
Miso-glazed, burnt maple vinaigrette

DORÉ / WALLEYE

Sauce topinambour, purée topinambour
Sunchoke sauce, jerusalem artichoke puree

PÉTONCLE / SCALLOP

Bacon de sanglier, tournesol, beurre au thym
Wild boar bacon, sunflower, thyme butter

CERF / VENISON

Filet de cerf du Québec, sauce grand veneur, chanterelles
Quebec venison fillet, hunter's sauce, chanterelles

CERISE / CHERRY

Granité à la feuille de cerisier, crémeux à la cerise noire
Black cherry leaf sorbet, black cherry crémeux

NOISETTE / HAZELNUT

Cœur coulant au praliné noisette, chantilly au lactaire,
glace au foin d'odeur
Melting-heart of hazelnut praline, milk cap chantilly, sweetgrass ice cream

Menu 135\$ | Vins / Wines 105\$

Menu 189\$ | Vins / Wines 159\$

Tous les plats sont disponibles en choix individuel à la carte

Each dish is individually available à la carte

DÉCOUVERTE VÉGÉTARIEN VEGETARIAN DISCOVERY

CHOU-RAVE / KOHLRABI

Salicorne, jus de pomme et chou
Samphire, apple and cabbage jus

RACINES / ROOTS

Bavarois de panais, sauce panais et foin d'odeur, oignons perles
Parsnip bavarois, parsnip and sweetgrass sauce, pearl onions

BROCOLI / BROCCOLI

Culurgiones au brocoli, feuilles de brocoli, fromage Blackburn
Culurgiones with broccoli, broccoli leaves, Blackburn cheese

BRASSICA / BRASSICA

Pakchoï braisé au bouillon végétal, maitake, tournesol
Braised Bok choy in vegetable broth, maitake, sunflower

CERISE / CHERRY

Granité à la feuille de cerisier, crémeux à la cerise noire
Black cherry leaf sorbet, black cherry crémeux

NOISETTE / HAZELNUT

Cœur coulant au praliné noisette, chantilly au lactaire, glace au foin
d'odeur
Melting-heart of hazelnut praline, milk cap chantilly, sweetgrass ice cream

Menu 135\$ | Vins / Wines 105\$

Menu 175\$ | Vins / Wines 159\$

*Si vous êtes sujet à des restrictions alimentaires,
veuillez en faire part à un membre de notre personnel*

If you are subject to food restrictions, please advise us