

# 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 creative world of our chef Gabriel Molleur-Langevin.

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



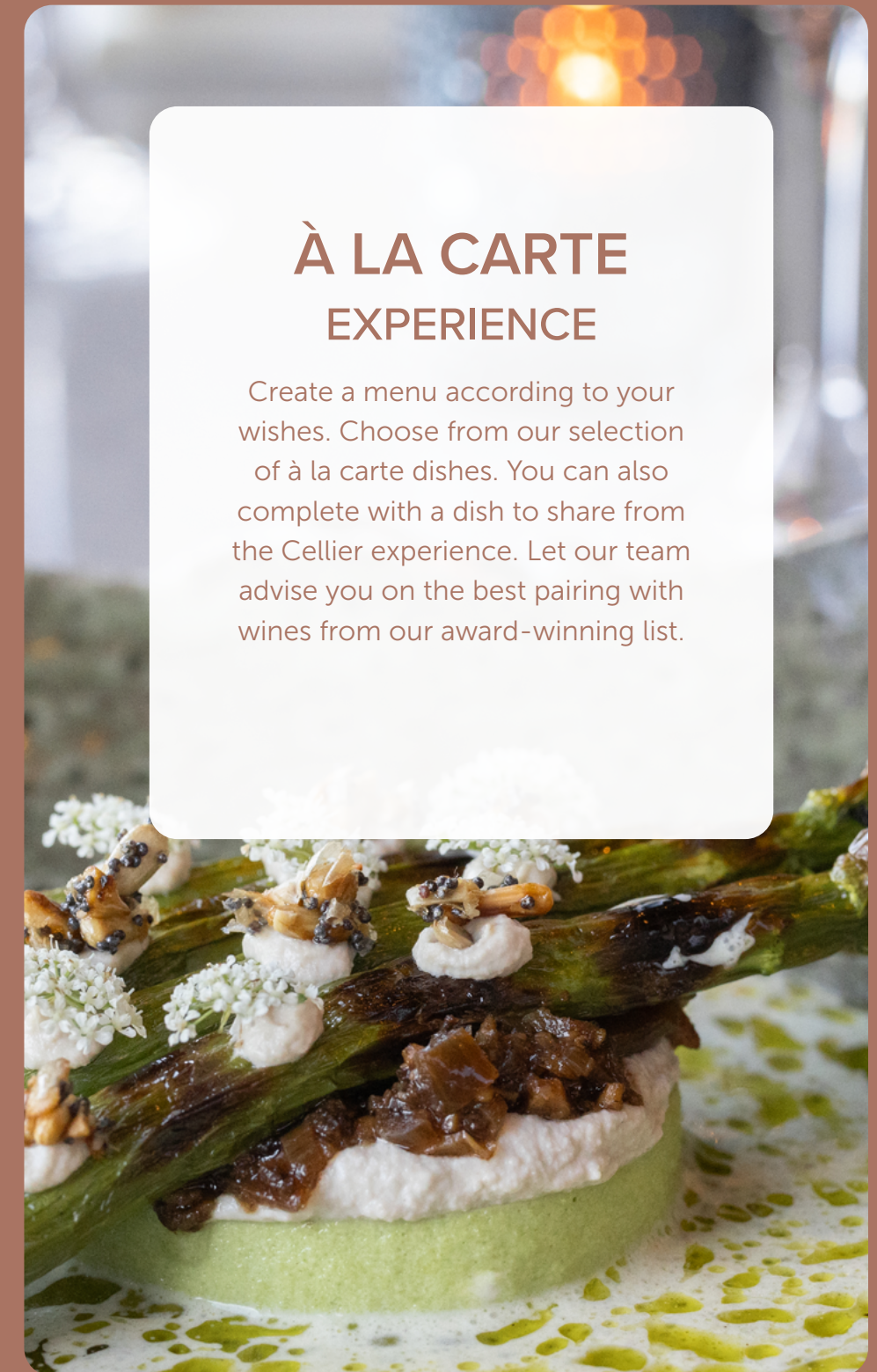
## CELLAR EXPERIENCE

Discover our chef's 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.









# EXPERIENCE CELLIER CELLAR EXPERIENCE

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

Fromages locaux  
*Local cheeses 49\$* 

Charcuteries artisanales biologiques  
*Artisanal organic cold cuts 49\$*  

Côte de bœuf IPE  
*PEI ribeye steak 279\$*

12 Huîtres des Maritimes  
12 Maritimes oysters 50\$  

Foie gras poêlé  
*Seared foie gras 34\$*

## CÔTE DE BŒUF

Bœuf wagyu vieilli de Chez Fredo à St-Antoine-De-Tilly,  
accompagnée de pommes de terre, champignons de culture urbaine

## AGED RIBEYE STEAK

*Wagyu beef from Fredo's Farm at St-Antoine-De-Tilly,  
side dish of roasted potatoes and urban-farmed mushrooms*

359\$

## FILET DE BŒUF WAGYU


accompagnée de pommes de terre, champignons de culture urbaine


## WAGYU BEEF FILET

*side dish of roasted potatoes and urban-farmed mushrooms*


195\$


# DECOUVERTE DISCOVERY



 **OMBLE CHEVALIER / ARCTIC CHAR**  
Laque au miso de Massawippi, vinaigrette à l'érable brûlé  
*Miso-glazed, burnt maple vinaigrette*


 **FLETAN / HALIBUT**  
Sauce topinambour, purée topinambour  
*Sunchoke sauce, jerusalem artichoke puree*

**HOMARD / LOBSTER**  
Homard grillé, mousse de maïs, marjolaine  
*Grilled lobster, corn mousse, marjoram*

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

**CAMERISE / HASKAP**   
Kombucha de camerise, crémeux au thuya  
*Haskap berry kombucha, cedar crémeux*

 **FRAISE / STRAWBERRY**   
Bavarois à la fraise, dacquoise au tournesol, pin et poivre clavalier  
*Strawberry bavarois, sunflower dacquoise, pine and prickly-ash pepper*

 Menu 135\$ | Vins / Wines 105\$  
Menu 189\$ | Vins / Wines 159\$

*Tous les plats sont disponibles en choix individuels à la carte*  
*Each dish is individually available à la carte*



# DECOUVERTE VEGETARIEN VEGETARIAN DISCOVERY

**CHOU-RAVE / KOHLRABI**  
Salicorne, jus de pomme et chou  
*Samphire, apple and cabbage jus*

**ASPERGE / ASPARAGUS**  
Asperges grillées, bavarois à l'asperge, ricotta  
*Grilled asparagus, asparagus bavarois, ricotta*

**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*

**CAMERISE / HASKAP**  
Kombucha de camerise, crémeux au thuya  
*Haskap berry kombucha, cedar crémeux*

**FRAISE / STRAWBERRY**  
Bavarois à la fraise, dacquoise au tournesol, pin et poivre clavalier  
*Strawberry bavarois, sunflower dacquoise, pine and prickly-ash pepper*

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*

Fairmont Le Château Frontenac privilégie l'approvisionnement local et les poissons issus de la pêche durable. Notre hôtel n'utilise pas d'huile de palme, d'édulcorants artificiels, de colorants azoïques, de glutamates, d'antioxydants, ni de conservateurs de parabènes dans aucun de ses menus.

*Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use palm oil, artificial sweeteners, azocolourants, glutamates, antioxidants & paraben preservatives in any of its menus.*