

APPETIZERS

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

ST. LAWRENCE SEASHELL / 21
Baby potatoes, watercress, seaweed vinaigrette

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

FOIE GRAS PLATTER TO SHARE / 66
Layered terrine, seared foie gras and ice cider mousse

MAIN COURSES

CAP SAINT IGNACE GUINEA FOWL/ 42
Parsnip, green cabbage and confit Causapscaal oyster mushrooms, juniper berry aromatized poultry reduction

GRILLED AAA STERLING BEEF FILET / 54
Hercule cheese aligot, butter glazed baby vegetables and reduction jus

LAPONIE REINDEER / 52
Unctuous smoked beetroot, candied cipollini, cedar-flavored juice

ARCTIC CHAR, HAZELNUT & HERBS / 41
New-Richmond arctic char, smoked ham broth, hazelnut butter, herbs sauce, sucrine lettuce and mullet caviar

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

START CHRISTMAS IN NOVEMBER MENU

Scallop ceviche
Cranberry vinaigrette with spices and champagne foam

Guinea fowl ballotine with veal sweetbread and foie gras
Armillary pickles, mustard seeds, fruit puree

Mushroom stew,
Pork dumpling with four spices and grilled flour jus

French cut milk-fed veal chop
Candied Gabrielle potato and roasted root vegetables
Or

Cod and clam,
Chowder sauce

Fruit cake, chestnut whipped cream, orange marmalade
Avril amaretto ice cream, chocolate-cocoa sauce

I asked the Champlain brigade to show me their favorite dishes that truly represent the spirit of Christmas. This special menu is a way to introduce them to you and thank them for a great summer of discoveries and shared passions. Thanks to Josée, Maria, Maude, Stéphanie, Éric, Robert, Patrick and Jean-Raphaël for this exceptional summer and this fantastic menu!

Frédéric Cyr

5-COURSE DISCOVERY MENU / 128
WINE PAIRING / + 125



THE GRAND TOUR

SALMON CONFIT
Sour cream and vegetable pickles

10 YEARS TAWNY PORT FOIE GRAS TERRINE
Beet puree and fruits

PAN SEARED SCALLOP
Zucchini caviar, ginger sauce and chips

“LES FERMES HUDSON” DUCK MAGRET
Carrot mousseline, blackcurrant sweet and sour sauce and veggies

APPLES, CARAMEL & GRANOLA
Roasted apple puree, salted caramel, white chocolate, granola, honey and sweet grass ice cream

“In addition to the discovery menu, we propose the Grand tour menu. Champlain’s grand favorites follow one another in opulence and finesse. A great tribute to local products.”

5-COURSE GRAND TOUR MENU / 119
WINE PAIRING / + 125



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.

From our family to yours, Happy holidays!



WINE LIST

