

## APPETIZERS

CANADA STURGEON CAVIAR 90 (10gr) / 180 (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

TOMATO, LETTUCE & HERBS / 21  
Organic tomato from Quebec, Aylwin BBQ smoked beef fat, lettuce puree aromatized with herbs and flowers

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 / 63  
Layered terrine, seared foie gras and ice cider mousse

## MAIN COURSES

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

GRILLED LOUIS PHILIPPON'S HIGHLAND BEEF FILET / 54  
Hercule cheese aligot, butter glazed baby vegetables and reduction jus

ROASTED DEER / 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



## DISCOVERY MENU

TOMATO, LETTUCE & HERBS  
Organic tomato from Quebec, Aylwin BBQ smoked beef fat, lettuce puree aromatized with herbs and flowers

BEEF, COPPA & TARRAGON  
Red beets, organic coppa from Charlevoix, cassis puree, tarragon emulsion and black pepper vinegar

OYSTER MUSHROOMS, GARLIC & SUNFLOWER  
Matapedia Valley oyster mushrooms, black garlic mayonnaise, roasted sunflower seeds

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

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



“ We invite you to come experience the Simon Mathys menu from Mastard restaurant. A comforting cuisine, inspired by nature and that celebrated the Quebec terroir. The flavors are pure and their blending simply perfect”

5 COURSES DISCOVERY MENU / 109

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

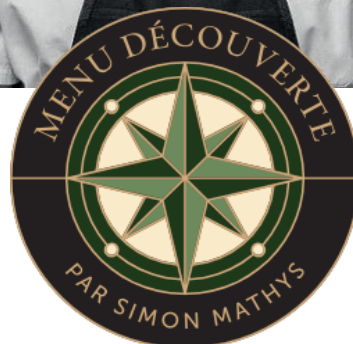
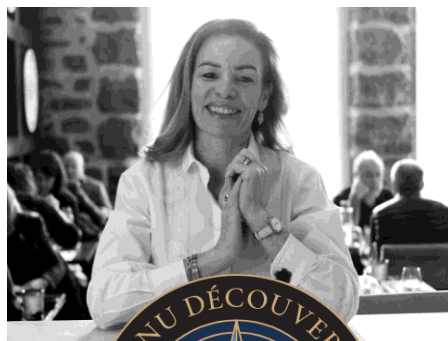
“LES FERMES HUDSON” DUCK MAGRET  
Carrot mousseline, cassis sweet and sour sauce and veggies

APPLES, CARAMEL & GRANOLA  
Roasted apples 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. Local products are at the honor.”

5 COURSES 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.

Chef Simon Mathys, renowned for his dishes created from local ingredients, firmly believes that every dish has a story to tell. After studying at the Hotel School of Laval, he made a name of himself in renowned establishments, such as Racines and Accords or at Laurie Raphaël, here in Quebec City.

A visionary chef, he gets noticed at the Manitoba restaurant where he surprises with his use of foraged herbs and fruits and unique meats such as seal and deer.

Simon recently opened its first restaurant, Mastard. Located in Montreal, this restaurant is the perfect opportunity to keep on developing his style which celebrates the Quebec terroir. Simon Mathys is known for his bold plate presentations and surprising combination of flavors all supported by strong cooking techniques. Simon Mathys was nominated as chef of the year at the Lauriers de Quebec gastronomy in 2019.

