

APETIZER

CANADIAN STURGEON CAVIAR 190 (30GR)
Blinis, sour cream, hard egg, chive, shallots

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

CIPOLINI MUSHROOM VELOUTE / 16
Fresh crème, 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

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

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

MAIN COURSE

“LES FERMES HUDSON” DUCK MAGRET / 49
Carrot mousseline, cassis sweet and sour sauce and veggies

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

DEER LOIN / 52
Unctuous smoked beetroot, candied cipollini, cedar-flavored juice

CATCH OF THE DAY / 44

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

ARCTIC CHAR
“Saint Laurent” sea salt cooking, tangy balsim fir pectin, lemon balm coulis

ATLANTIC COD
Cauliflower, lemon, onion, miso and lovage white butter

CELERI RISOTTO
Woodland mushrooms, “Haut-Richelieu” goat cheese

“APPALACHES” DEER
Roasted salsifies, Jerusalem artichoke, burnt pear, fermented sea buckthorn berries

CHOCOLATE VARIATIONS
Frosted mint, sour cherry sorbet

5 COURSE / 128

+
WINE PAIRING / 125

CHAMPLAIN’S CHEF
HUGO COUDURIER

CULINARY DIRECTOR
FRÉDÉRIC CYR



DESSERTS

PEAR, CHOCOLATE, BRIOCHE / 15
Ginger chocolate roulade, poached pear, pear gel, chocolate sauce, brioche bread ice cream

MASCARPONE, CARAMEL, NUTS / 15
Mascarpone Panna cotta, almond shortbread, vinegar caramel gel, sweet and salty nuts, caramel ice cream

FRUIT CAKE / 16
Chestnut whipped cream, orange marmalade
Avril amaretto ice cream, Chocolate-Cocoa sauce

CREAMY “CANDY CAP” / 16
Chocolate-oat crumble, vanilla meringue, almond cake
Maple leaf

BLACK CHOCOLATE, CHERRY, ALMONDS / 16
Black chocolate mousse, creamy cherry, almonds Genova bread, lemon balm ice cream

WINE LIST



SOMMELLIER ZSOMBOR MESEY



HUGO COUDURIER CHEF OF THE CHAMPLAIN

Quebec-native Hugo Coudurier learned from the best, from Daniel Vézina at the Laurie Raphaël in Quebec City to critically acclaimed restaurants worldwide. He attended the Académie Culinaire CFA La Noue in Dijon, France, developing a keen interest in fine French cuisine.

Chef Coudurier quickly made a name for himself. His impressive career shined in legendary Guy Savoy's 3-Star Michelin restaurants, becoming a renowned chef in Savoy's Las Vegas and Asia's restaurants before opening his own. His vast experience helped him develop a culinary identity and a deep understanding of the finest techniques.

Coudurier is enthusiastic and proud to be back in Quebec City after nearly 20 years around the world. "Working as a chef at Le Château's iconic restaurant is a dream come true," says Hugo Coudurier. "I am so ready and excited to bring my personal touch to this mythical place! My goal is to uphold the tradition and respect the attachment of the clientele while introducing a few creative elements of my own."



CHAMPLAIN
cuisine découverte

