

IN-ROOM DINING MENU





IN-ROOM DINING MENU

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

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LEGEND



Dairy free



Gluten free
Gluten-free bread is available upon request



Ocean Wise recommended



Vegetarian





BREAKFAST • FROM 7 A.M. TO 11:30 A.M.

CONTINENTAL 24

Granola, fresh fruit and Greek yogurt parfait.
Served with two baked goods

EGGS BENEDICT

Served with breakfast potatoes and fruits

Charlevoix ham 1 egg 19 | 2 eggs 34

Smoked Atlantic salmon 1 egg 21 | 2 eggs 32

Gaspésie lobster 1 egg 31 | 2 eggs 38

CREATE YOUR OWN OMELETTE 31

Choice of 3 toppings, served with
breakfast potatoes, fruits and toast

*(ham, cheese, mushrooms, peppers, onions,
tomato, bacon, spinach)*

Add toppings +2

BAGEL WITH SMOKED SALMON 28

Onions, capers and cream cheese spread

VEGETARIAN 24

1 poached egg, white bean hummus,
tomato pesto, grilled vegetables

BLUEBERRY PANCAKES 29

Maple syrup and whipped butter
with candied lemon zest

LIEGOISE WAFFLES 31

Chocolate, banana, praline nuts
and sweet clover whipped cream

THIN CREPES 29

Topped with maple butter sauce

FRENCH TOAST 28

Butter brioche, red fruit compote
and roasted almonds

BAKED GOODS BASKET (3) 14

TOAST, ENGLISH MUFFIN OR BAGEL 8

PLAIN, VANILLA OR FRUIT YOGURT 9

GREEK YOGURT PARFAIT, GRANOLA AND FRUITS 17

FRESH FRUIT PLATTER 18

CEREALS OR OATMEAL 14

Add a fruit serving +4

CHÂTEAU'S PERFECTED BREAKFAST

SALTY 36

2 eggs cooked to your liking, meat selection (bacon,
ham or sausage), breakfast potatoes,
hot beverage and juice

SWEET 36

Thin crepes with maple butter, crushed sugar
and bowl of fresh fruit, hot beverage and juice

TO ORDER ONLINE:





KIDS' MENU • 12 YEARS AND UNDER

BREAKFAST

ONE EGG **12**

1 egg cooked to your liking, breakfast potatoes, meat selection, fruits and toast

HAM AND CHEESE OMELETTE **15**

Breakfast potatoes, fruits and toast

THIN CREPES  **12**

Maple syrup, whipped cream and fruit of the moment

YOGURT AND FRUITS  **8**

Yogurt with fruits

APPETIZERS

RAW VEGETABLES WITH DIP  **5**

SOUP OF THE DAY **5**

SANDWICHES

HALF CLUB SANDWICH **10**

Served with French fries or mesclun salad

HAMBURGER **11**

Add cheese +2

MAIN COURSE

CHICKEN FINGERS **10**

Served with French fries and raw vegetables

SPAGHETTI **11**

Plain, meat sauce, cheese or tomato sauce

PEPPERONI AND CHEESE PIZZA **11**

FOR ROOM SERVICE, PLEASE DIAL 0

*Breakfast served from 7 a.m. to 11:30 a.m.
Lunch and dinner served from 11:30 a.m. to 11 p.m.*

Please note that a \$7 delivery charge, a 15% service charge and taxes will be added to each order.



TO START

CHÂTEAU'S CAESAR SALAD 18

Add chicken 10
Add shrimp 15

ROASTED BEETS AND CREAMY GOAT CHEESE SALAD 19

Caramelized nuts and apple cider vinegar

FOIE GRAS TERRINE 34

Nordic berries and maple syrup
caramelized almonds

CHÂTEAU'S SIGNATURE ONION SOUP 16

SOUP OF THE DAY 11

TO SHARE

TASTING BOARDS

4 cheeses 39
4 charcuteries 39
2 cheeses et 2 charcuteries 42

SOUTH WEST NACHOS 18

Chips, salsa, guacamole, sour cream,
olives and peppers

TWELVE BUFFALO CHICKEN WINGS 29

Ranch dressing and vegetables

ONION RINGS 16

With honey from our rooftop bee hives

VEGETABLES AND DIP PLATTER 15

POPCORN 11

Butter flavour

1608 BAR EXPERIENCE TO YOUR ROOM

OYSTERS

6 oysters 24 | 12 oysters 36

Mignonnette, hot sauce, raspberry ponzu sauce

CAVIAR | 30 G 180

Blini, fresh cream, chives, shallots, eggs

BEEF TARTAR

3 oz 21 | 6 oz 39

Capers, gherkins, mustard, olive oil, parsley,
egg yolk and croutons

SALMON TARTAR

Shallots, capers, chives,
champagne vinegar, apples and croutons

3 oz served with salad 19

6 oz served with French fries and salad 36

SEAFOOD PATTY & 1608 CHEESE 24

Spicy mayonnaise and mixed baby greens

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PIZZAS

ALL DRESSED	29	BBQ	32
Pepperoni, mushroom, bell pepper, onion		BBQ sauce, shredded pork, red onion, spicy salami, 1608 cheese	
VEGETARIAN	27	PEPPERONI AND CHEESE	25
Mushroom, bell pepper, olive, tomato		Add bacon 8	
		Add sausage 8	

PASTA

SPAGHETTI BOLOGNAISE	29	SQUID INK LINGUINE WITH SEAFOOD	42
PENNE ALL'ARRABIATA	29	SEAFOOD RISOTTO	38
FETTUCINE CARBONARA	32	RISOTTO WITH MUSHROOMS AND OYSTER MUSHROOMS FROM Ô CHAMPIGNON	32
LINGUINE WITH PESTO	31		
RICOTTA AND SPINACH MANICOTTI AU GRATIN	34		

.....
Add sausage 8

Add chicken 10

Add mushroom 8

SAM BISTRO FAVOURITES

CHÂTEAU'S BURGER	32	CLUB SANDWICH	29
Venison, 1608 cheese, caramelized onions, Ô Champignon oyster mushrooms served on brioche bun with French fries Vegetarian patty available		Grilled loaf bread, chicken, bacon, tomato, lettuce, served with French fries	
CLASSIC BURGER	30	FISH & CHIPS	34
Beef, tomato, lettuce, served on brioche bun with French fries Vegetarian patty available		French fries, green salad and tartar sauce	
		HOMEMADE POUTINE	22
		French fries, Fromagerie Bergeron cheese curds, homemade poutine sauce Add sausage 8 Add bacon 8 Add caramelized onions 4	

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CHAMPLAIN SIGNATURE DISHES

**BRAISED BEEF CHEEK
WITH GREEN ALDER PEPPER** 43
Gratin dauphinois and vegetables

**GRAIN-FED CHICKEN BREAST
WITH PORCINI MUSHROOM SAUCE** 42
Mushroom gnocchi and cassalette
of oyster mushrooms from Ô Champignon

PROVENCE-STYLE HALIBUT 54
Brown and wild rice,
squash and ratatouille

GRILLED BEEF FILET 58
Burgundy sauce, puréed potatoes, vegetables

SHRIMP WITH GARLIC FLOWERS 48
White wine, olive oil, cherry tomato confit,
bell pepper

DESSERTS

CHÂTEAU'S CHOCOLATE TRUFFLE CAKE 12
Caramel praline crisp

**VANILLA CRÈME BRULÉE AND
SHORTBREAD COOKIES** 11

RASPBERRY AND HONEYBERRY CAKE 12
Whipped cream, mascarpone

CHEESECAKE 12
Blueberry marble and raspberry coulis

ICE CREAM FOR TWO | 475 ML 15
Choice : vanilla, chocolate or maple

**MAPLE AND COUREUR DES BOIS
LIQUEUR PARIS-BREST** 12

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WINES

WHITE WINES

	GLASS BOTTLE
TOM Grüner Veltliner, Traisental, Austria, DAC	16 80
AMAE DOMAINE FONTANEL Roussane, Côtes du Roussillon Villages, Tautavel, France	24 116
NAVIGATOR Chardonnay, Napa Valley, California, USA	25 125
SERIE HERITAGE Riesling-Auxerrois, Niagara, Canada, VQA	16 79
SANCERRE Sauvignon Blanc, Domaine Raffaitin-Planchon, Loire, France	27 135

RED WINES

	GLASS BOTTLE
CISTES, DOMAINE FONTANEL Grenache-Syrah, Côtes du Roussillon Villages, Tautavel, France	24 116
REAL AGRADO, CRIANZA Tempranillo, Rioja, Spain	17 85
SERIE HERITAGE Cabernet Sauvignon-Merlot, Megalomaniac Wines, Niagara, Canada, VQA	18 87
BOUND Cabernet Sauvignon, Alexander Valley, California, USA	25 125
CHOREY-LÈS-BEAUNE Pinot Noir, Maldant Pauvelot, Bourgogne, France	30 150

ROSÉ WINE

	GLASS BOTTLE
L'ORATOIRE Domaine Saint-Andrieu, Coteaux Varois en Provence, Grenache/Cinsault/Syrah, France	17 80

BUBBLES

	GLASS BOTTLE
ALEXANDRE MEA-DEVAVRY 1^{ER} CRU CHÂTEAU FRONTENAC EDITION Brut, Champillon, Champagne, France	42 210
PROSECCO, VICTORIA, GRUPPO I VINAI Treviso, Italy, Nv	17 85

BEERS

Peroni, Catnip IPA, Bilboquet, Pit Caribou

NON-ALCOHOLIC

Peroni beer	9
Lao Kombucha (mojito-inspired, ginger or white tea)	16

NON-ALCOHOLIC WINES

	GLASS BOTTLE
Équilibre zéro white (Sauvignon blanc / Viognier), Domaine Arjolle, France	12 60
Équilibre zéro red (Merlot / Grenache), Domaine Arjolle, France	12 60
Équilibre zéro bubbly (Sauvignon blanc / Viognier), Domaine Arjolle, France	12 60

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