

IN-ROOM DINING MENU



Fairmont
LE CHÂTEAU FRONTENAC



IN-ROOM DINING MENU

Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use palm oil, artificial sweeteners, azo dyes, 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



Ready in 30 minutes



Vegan



**BREAKFAST** • FROM 7 A.M. TO 11:30 A.M.**CONTINENTAL** 🕒 **24**

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

EGGS BENEDICT

Served with breakfast potatoes and fruit

Charlevoix ham **1 egg 19 | 2 eggs 34**

Atlantic smoked salmon **1 egg 21 | 2 eggs 32**

Lobster from Gaspésie **1 egg 31 | 2 eggs 38**

CREATE YOUR OWN OMELETTE 🍳 **31**

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

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

Add toppings +2

BAGEL WITH SMOKED SALMON **28**

Onions, capers and cream cheese

VEGETARIAN 🌿 **24**

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

BLUEBERRY PANCAKES 🌿 **29**

Maple syrup, whipped butter
and candied lemon zest

LIEGOISE WAFFLES 🌿 **31**

Chocolate, banana, praline nuts
and sweet clover whipped cream

THIN CREPES 🌿 **29**

Topped with maple butter

FRENCH TOAST 🌿 **28**

Butter brioche, red berry compote
and roasted almonds

BASKET OF VIENNOISERIES (3) 🌿 **14****TOAST, ENGLISH MUFFIN OR BAGEL** 🌿 **8****PLAIN, VANILLA OR FRUIT YOGURT** 🌿 **9****GREEK YOGURT PARFAIT,
GRANOLA AND FRUIT** 🌿 **17****FRESH FRUIT PLATTER** 🌿 🍷 **18****CEREAL OR OATMEAL** 🌿 **14**

Add a fruit serving +4

CHÂTEAU'S PERFECT BREAKFAST**SAVOURY** **36**

2 eggs cooked to your liking, choice of protein
(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

<i>Filter coffee</i>	<i>three cups 8 six cups 12</i>
<i>Espresso</i>	6
<i>Latte or cappuccino</i>	7
<i>Fresh orange or apple juice</i>	8
<i>Hot chocolate</i>	6

TO ORDER ONLINE:



FOR ROOM SERVICE, PLEASE DIAL 0

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



KIDS' MENU • 12 YEARS AND UNDER

BREAKFAST

ONE EGG 12

1 egg cooked to your liking, breakfast potatoes, choice of protein, fruit and toast

HAM AND CHEESE OMELETTE 15

Breakfast potatoes, fruit and toast

THIN CREPES  12

Maple syrup, whipped cream and seasonal fruit

YOGURT AND FRUIT  8

Yogurt with fruit

APPETIZERS

RAW VEGGIES AND DIP  5**SOUP OF THE DAY** 5

SANDWICHES

HALF CLUB SANDWICH 10

Served with fries or mesclun salad

HAMBURGER 11

All our patties are served well done.

Add cheese +2

MAIN COURSE

CHICKEN FINGERS 10

Served with fries, raw vegetables and ranch sauce

SPAGHETTI 11


Plain, or with butter, meat or tomato sauce

PEPPERONI AND CHEESE PIZZA 11

TAKE-OUT MENU • AVAILABLE DAILY, WITH A MINIMUM PREPARATION TIME OF 3 HOURS

BREAKFAST BOXES 36

Ham and cheese croissant
Fruit bowl
Yogurt, muesli and dried fruit
Coffee or juice

Croissant omelette, cheese and bruschetta 

Fruit bowl


Yogurt, muesli and dried fruit

Coffee or juice

Vienniserie (1) and coffee to go

14**LUNCH BOXES** 46

Bagel with smoked salmon, tzatziki sauce, cucumber, onion, arugula

Option to replace smoked salmon with veggie pâté 

Cherry tomato salad with feta, cucumber and mint vinaigrette

Dessert

Bottled water or juice

Grilled chicken sandwich, artichokes, peppers and candied tomatoes

Option to replace chicken with veggie pâté

Cheese from our cellar, onion confit and crackers

Dessert

Bottled water or juice

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

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STARTERS

CHÂTEAU'S CAESAR SALAD 🕒 **18**
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**

.....
 Add chicken 10

Add shrimp 15 🍷

TO SHARE

TASTING BOARDS
 4 local cheeses **39**
 4 charcuteries 🍷 **39**
 2 local cheeses et 2 charcuteries **42**

SOUTH WEST NACHOS 🌿 **21**
 Corn chips, salsa, guacamole, sour cream,
 olives, peppers, bruschetta and cheese sauce

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 28 | 12 oysters 50
 Mignonnette, hot sauce, raspberry ponzu sauce

CAVIAR FROM NEW-BRUNSWICK
(30 G) **180**
 Blini, fresh cream, chives, shallots, eggs

BEEF TARTAR 🍷
 Capers, gherkins, mustard, olive oil, chives, egg yolk
Starter served with croutons 21
Main course served with croutons,
Fries and salad 39
 Gluten-free croutons also available

SALMON TARTAR 🍷
 Spicy chili sauce, peppers, shallots,
 cilantro, lime juice
Starter served with croutons 19
Main course served with croutons,
Fries and salad 36
 Gluten-free croutons also available

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PIZZAS

ALL DRESSED	29	BBQ	32
Pepperoni, mushroom, bell pepper, onion		BBQ sauce, pulled pork, red onion, spicy salami, 1608 cheese	
VEGETARIAN	27	PEPPERONI AND CHEESE	25
Mushroom, bell pepper, olive, tomato			
.....		
<i>Add bacon</i> 6	<i>Add sausage</i> 8	<i>Add mushrooms</i> 8	

PASTA

SPAGHETTI BOLOGNESE	29	RICOTTA AND SPINACH MANICOTTI AU GRATIN	34
PENNE ALL'ARRABIATA	29	SQUID INK LINGUINE WITH SEAFOOD	42
<i>Vegan version is also available</i>		SEAFOOD RISOTTO	38
FETTUCINE CARBONARA	32	RISOTTO WITH OYSTER MUSHROOMS FROM Ô CHAMPIGNON	32
FRESH LINGUINE WITH PESTO	31	<i>Vegan version is also available</i>	
<i>Vegan version is also available</i>		
<i>Add sausage</i> 8	<i>Add chicken</i> 10	<i>Add mushrooms</i> 8	

DESSERTS

SIGNATURE CHOCOLATE CAKE	12	ICE CREAM FOR TWO / 475 ML	15
68% dark chocolate mousse, crispy praline and raspberry coulis		Your choice: vanilla, chocolate or maple	
VANILLA CRÈME BRÛLÉE	11	QUEEN ELIZABETH CAKE	12
LEMON TART	12	Soft traditional date and coconut cake	
Creamy lemon, vanilla chiboust and candied lemon			
CHEESECAKE	12		
Classic cheesecake with raspberry coulis			

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SAM BISTRO FAVOURITES


CHÂTEAU'S BURGER 34

Venison, 1608 cheese, caramelized onions, Ô Champignon oyster mushrooms served on brioche bun with fries or salad

Vegetarian patty available 

CLASSIC BURGER 30

Beef, tomato, lettuce, served on brioche bun with fries or salad

Vegetarian patty available 

Add cheese 4

All our patties are served well done.

CLUB SANDWICH 29

Toasted bread, chicken, bacon, tomato, lettuce, served with fries or salad

FISH & CHIPS 34

Fries, green salad and tartar sauce

HOUSEMADE POUTINE 22

Fries, Fromagerie Bergeron cheese curds, housemade poutine sauce

Add sausage 8

Add bacon 8

Add caramelized onions 4

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 Ô Champignon oyster mushroom cassolette

PROVENÇALE-STYLE HALIBUT 54

Brown and wild rice, squash and ratatouille

GRILLED BEEF TENDERLOIN 58

Burgundy sauce, puréed potatoes, vegetables

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BEVERAGES

WHITE WINES

	GLASS BOTTLE
REAL AGRADO BLANCO (Viura) Rioja, Spain	17 75
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

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	18 89

BUBBLES

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

	12
Peroni, Catnip IPA, Bilboquet, Pit Caribou	

HALF BOTTLES

WHITE Chardonnay, Héritage, Winemakers' CUT, Okanagan, Canada	69
RED Pinot Noir, Héritage, Winemakers' CUT, Okanagan, Canada	69
BUBBLES Alexandre Méa-Devavry, Édition Le Château Frontenac 1 ^{er} Cru, Champillon, Champagne, France	140

NON-ALCOHOLIC

Peroni beer	9
Copenhagen Sparkling Tea 750 ml BLÅ, LYSEGRØN, LYSERØD (rosé)	99
Esquisse zéro (white, red or bubbly) Arjolle, France	70

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