



Le Champlain Restaurant - Fairmont Château Frontenac Menu

<https://menulist.menu>

1 Rue des Carrières Québec, QC G1R 4P5, United States

(+1)4186923861 - https://www.fairmont.com/frontenac-quebec/dining/champlain/?y_source=1_MTU4OTAzNzItODYwLWxvY2F0aW9uLndiYnNpdGU=



Here you can find the menu of Le Champlain Restaurant - Fairmont Château Frontenac in Québec. At the moment, there are *121* menus and drinks on the card. You can inquire about **changing offers** via phone. What [Gerard Lebsack](#) likes about Le Champlain Restaurant - Fairmont Château Frontenac:

we had three breakfasts here during our stay at the chateau. the Lobster and salmon eggs benedict were so yummy it defies description. portion sizes good and you can get whole grain or gluten free bread choice. the cups of fruit were on the very...small side and did not care for deep fried potatoes so i got extra fruit and got a nice large bowl of melons cut up small. Very very good and great coffee and juice with ni... [read more](#). The premises on site are wheelchair accessible and can also be used with a wheelchair or physiological limitations, Depending on the weather, you can also sit outside and be served. WLAN is available at no extra cost. What

[Horacio McLaughlin](#) doesn't like about Le Champlain Restaurant - Fairmont Château Frontenac:

We ordered a starter, main and dessert. Had the scallop tartare, it had nice flavours and delicious crème fraiche. The cod was overcooked (unfortunately), the PEI beef was delicious. The dessert is a bit tiny for the pudding chomeur, so do order two if you are a couple. A nice dinner, but not worth \$200Plus with wine. We've had better in NYC but if you want the experience, do go. [read more](#). At Le Champlain Restaurant - Fairmont Château Frontenac from Québec they serve different **delicious French dishes**, there are also delectable [vegetarian menus](#) in the menu. If you decide to come for breakfast, a hearty brunch is ready for you, the restaurant serves but also dishes from the [European](#) context.

Le Champlain Restaurant - Fairmont Château

Menu



Alcoholic Drinks

MALBEC

Soups

SOUP OF THE DAY \$8.8

Süße Desserts

CREPES

Eggs & Pancakes

OMELETTE

Main courses

RIBS

Snacks

BROWNIES

Toast

FRENCH TOAST

Sandwiches

EGG CHEESE

Fish dishes

FISH AND CHIPS

Side dishes

POUTINE

Chicken

CRISPY FRIED CHICKEN \$10.9

Fish

SMOKED SALMON

Little things

CROISSANT

Soft drinks

JUICE

Spirits

MARTINI

Main Course

GRAIN FED CHICKEN BREAST \$15.3

Soup

ONION SOUP

Breaded Special Rolls

LOBSTER ROLL

Omelettes

CHEESE OMELETTE

Saucen, Chutneys & Extras

GRAVY

Ice cream*

VANILLA

American Food

EGGS BENEDICT

Le Champlain Restaurant - Fairmont Château

Menu



Easy to drink

PINOT NOIR

Beverages

JUICES

Hot drinks

TEA

Sweets & Desserts

BREAD PUDDING

Cereals

STARTER

Condiments

SYRUP

Tasting Menu

TASTING MENU \$108.3

Hot Drink

HOT CHOCOLATE

Coffee

COFFEE

Entrées | Appetizers

SOUPE DU JOUR SOUP OF THE DAY \$8.8

Drinks

DRINKS

Eat Me

GRILLED BEEF FILET \$17.5

Condiments and Sauces

HUMMUS

Hash Browns and Sides

SCRAMBLED EGGS

Seasonal Testing

FOIE GRAS

Fresh Catch*

ORGANIC SALMON \$16.4

Starters & Salads

POTATOE CHIPS

SHRIMP

Appetizers

MIXED RAW VEGETABLES \$6.6

COLD GREEN PEA SOUP \$5.5

YOGURT

Starters

TARTARE

CHARCUTERIE

SEAFOOD PLATTER

Desserts / Desserts

DESSERT TOUT CHOCOLAT ALL CHOCOLATE DESSERT \$7.7

Le Champlain Restaurant - Fairmont Château

Menu



COUPE DE SORBETS MAISON
HOMEMADE SORBETS \$6.6

CRÈME BRÛLÉE À LA VANILLE
VANILLA CRÈME BRULÉE \$8.8

Dessert



ALL CHOCOLATE
DESSERT \$7.7

HOUSEMADE SORBETS \$6.6

VANILLA CREME
BRULEE \$8.8

CHEESE PLATE

Restaurant Category

DESSERT

VEGAN

VEGETARIAN

FRENCH

GLUTEN FREE

*These types of dishes are
being served*



COD

STEAK

SOUP

FISH

BREAD

APPETIZER

LOBSTER

TOSTADAS

DESSERTS & FROMAGE / DESSERTS & CHEESE

LES PETITS CHOUX FRAMBOISES
ET COQUELICOTS RASPBERRY \$15.3
POPPY CREAM PUFFS

L'ARGOUSIER DU MONT-FERRÉOL
SEABUCKTHORN FROM MONT-
FERREOL \$17.5

LE TOUT CHOCOLAT CHOCOLATE
IN ALL FORMS \$16.4

CRÈME BRÛLÉE CHAMPLAIN
CHAMPLAIN PRALINE CRÈME
BRULÉE BAR \$15.3

MOUSSE DE LAIT ENTIER RÉDUIT
DE JERSEY MOUSSE MADE WITH
A REDUCTION OF JERSEY COW
WHOLE MILK \$15.3

LES MIELS D'ANICET ANICET
HONEY \$15.3

LE DESSERT DE NOTRE MENU
EXPÉRIENCE MODAT OUR \$16.4
PASTRY CHEF'S DAILY CREATION

LA PLANCHE DE DÉGUSTATION DE NOS
DESSERTS SÉLECTION DE NOTRE
PÂTISSÈRE DESSERT TASTING
PLATTER

L'ASSIETTE DE FROMAGES DE
NOTRE CELLIER OUR CHEESE
BOARD \$23.0

Les entrées / Appetizers

CAVIAR D'ESTURGEON DE CORNEL
BLINIS ET GARNITURES STURGEON
CAVIAR TRADITIONAL GARNISHES
REVISITED

ESTURGEON CONFIT DE LA
RIVIÈRE ST-JEAN, N-B STURGEON
CONFIT FROM NEW- \$21.9
BRUNSWICK'S ST-JOHN RIVER

Le Champlain Restaurant - Fairmont Château

Menu



CRÈME D'ÉCHALIONS RÔTIS,
CROÛTE DE LEVAIN À LA
TAPENADE TRUFFÉE ROASTED
ECHALION CREAM, BREAD
CRUST WITH TRUFFLED
TAPENADE \$16.4

BOUILLON DE GIBIERS GAME
BROTH \$24.1

OMBLE DE L'ARCTIQUE CUIT À LA
FUMÉE SMOKED ARCTIC CHAR \$23.0

CIVET DE LIÈVRE DE SAINT-JULES
PRIS AU COLLET HARE FROM ST-
JULES STEW \$21.9

TARTARE DE CERF ROUGE DE
SAINT-JEAN DE BRÉBEUF RED
DEER TARTAR FROM ST-JEAN DE
BREBEUF \$24.1

ESCALOPE DE FOIE GRAS DE
MARIEVILLE À LA DEXTER
SEARED FOIE GRAS FROM
MARIEVILLE \$31.7

SALADE DE MAUVAISES HERBES
DE MARC ANDRÉ VINAIGRETTE À
L'HUILE DE SOYA ET VINAIGRE
MAISON MARC ANDRÉ 'S MIXED
BABY GREENS SOYA OIL
HOMEMADE VINAIGRETTE \$18.6

MÉLANGE DE CRUDITÉS DU
MARCHÉ TREMPETTE AU
YOGOURT PARFUMÉE MIXED RAW
VEGETABLES WITH YOGOURT DIP \$6.6

SAUMON FUMÉ SOCKEYE
SOCKEYE SMOKED SALMON \$10.9

LES RÉISTANCES / MAIN COURSES

LE CANARD DE MARIE MARIE'S
DUCK BREAST \$47.1

LA PERDRIX GIGOGNE DU CAP
SAINT IGNACE PARTRIDGE FROM
THE CAP SAINT IGNACE \$44.9

LE BŒUF HIGHLAND DE LOUIS
HIGHLAND BEEF FILET \$50.3

CARIBOU DE LAPONIE CARIBOU
FROM LAPLAND \$51.4

GROS PÉTONCLES DU GOLFE ST-
LAURENT SCALLOPS FROM THE
ST. LAWRENCE GULF \$49.2

MORUE D'ISLANDE ICELAND COD \$42.7

LES LÉGUMES RACINES DE
CAVEAU ROOT VEGETABLES \$33.9

FILETS DE POULET PANÉS FRIED
CHICKEN TENDERS \$10.9

FILET DE BŒUF GRILLÉ GRILLED
BEEF FILET \$17.5

MORCEAU DE SAUMON
BIOLOGIQUE ORGANIC SALMON \$16.4

POITRINE DE VOLAILLE DE GRAIN
GRAIN-FED CHICKEN BREAST \$15.3

Dishes are prepared with



MEAT

CHICKEN

SCALLOP

POTATOES

DUCK

SCALLOPS

CHEESE

VEGETABLE

ACEITUNAS

SEAFOOD

ONION

HALIBUT

FRUIT

FRENCH ONION

BACON

CRUDE

EGGS

BEANS

Le Champlain Restaurant - Fairmont Château ***Menu***



VEGETABLES

FRESH FRUIT

SALMON

CHOCOLATE

SAUSAGE

EGG

***Le Champlain Restaurant - Fairmont Château
Menu***



Le Champlain Restaurant - Fairmont Château

Frontenac Le Champlain Restaurant - Fairmont Châtea

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G1R 4P5, United States

Menu

Opening Hours:

Monday 18:00-21:00

Tuesday 18:00-21:00

Wednesday 18:00-21:00

Thursday 18:00-21:00

Friday 18:00-21:00

Saturday 18:00-21:00

Sunday 10:00-14:00

Made with menulist.menu

