

# Breakfast

WEEKENDS: 7AM TO 12PM  
WEEKDAYS: 7AM TO 11AM



## COFFEES AND HOT DRINKS



Double Bowl Cup

Café Latte	4,50	5,75
Espresso, hot milk and milk foam		
Cappuccino	4,75	5,25
Espresso and milk foam		
Espresso	3,50	3,75
Luncha espresso	4,00	4,25
Moccaccino	5,25	5,95
Hot chocolate and short espresso	3,00	
Filter coffee	3,50	
Hot chocolate		
Herbal teas	3,25	
Classic tea	3,25	
Green tea	3,25	
Thé Earl Grey	3,25	

Did you say Latte or Espresso?

The benefits: Coffee promotes alertness, increases memory and concentration, and improves reaction time. According to some documented studies, coffee may reduce the risk of Parkinson's disease, cardiovascular disease, type 2 diabetes, and Alzheimer's disease. It may also lessen asthma symptoms, protect against liver disease, and prevent the formation of gallstones.

## THE TRADITIONAL

**One (1) egg or two (2):**

Poached, glazed, turned or scrambled, served with toast, seasoned potatoes and fresh fruit salad.

	One egg	Two eggs
Meat-free	9.50	10.50
With bacon	12.95	13.95
With sausage or ham or homemade pâté	12.95	13.95

### Plate of the Rows 21,95\*

Eggs (2), bacon (2x), homemade sausage, pulled ham, homemade pâté, baked beans, Singletrack caramel, toast, seasoned potatoes and fresh fruit salad

supplement for hotel guests

## CHILDREN'S LUNCHES

Including juice or hot chocolate

### Traditional 7.00

An egg with bacon, sausage or ham

### Chocolate crepe 7.00

Crepe filled with chocolate and small fruits

### Maple French Toast 7.00

Served with berries and maple syrup



## GOURMET LUNCHES

### **Brewer's golden bread** 19,75

Multigrain French toast (2x), ham, bacon and brie, egg of your choice, pecans and dried cranberries

### **Apple-maple French toast** 21,50

French toast (2x) banana and chocolate pound cake, caramelized apples, cranberries, crunchy cereals and almonds

### **Crepes with maple syrup** 17,00

Crepes (2x) with maple syrup and fresh fruit salad

### **Croissant** 16,95

On a fresh butter croissant, bacon, a fried egg, lettuce, tomato, ham and choice of cheese (Swiss, aged cheddar or brie), seasoned potatoes and fresh fruit salad

### **Homemade Granola Jar** 16,00

Homemade granola (plain crunchy bread, almonds, roasted pumpkin seeds, roasted hazelnuts), vanilla yogurt, fresh fruit, slice of banana bread and chocolate

### **Smoked salmon bagel** 19,75

Bagel with homemade smoked salmon, cheese and avocado mousse, onions, capers, fresh fruit salad and seasoned potatoes

### **Stuffed crepe** 21,25

Pulled ham with beer, cheddar cheese, caramelized apples, maple syrup

### **Beef and eggs \*** 25,00

AAA Angus beef, fried egg, cheese curds, seasoned potatoes and Bordelaise sauce

Guests staying in accommodation (additional charge of \$2)

## BENEDICTINE/PAN-FRIED

### **Classical Blessing** 19,50 21,50\*

Served on an English muffin with ham, one or two poached eggs, homemade hollandaise sauce, seasoned roast potatoes, and fresh fruit salad.

### **Béné from the** 20,50 22,50\*

#### **smoking room**

Served on an English muffin, with house-smoked salmon, one or two poached eggs and brie cheese, homemade hollandaise sauce, seasoned roasted potatoes and fresh fruit salad.

### **Casserole Roquemont** 19,50 21,50\*

Sausage, bacon, ham, sautéed onions and peppers, an egg or two, homemade hollandaise sauce, toast, seasoned potatoes and fresh fruit salad

\*Guests staying in accommodation (additional charge of \$2)

## OMELETTES

### **Ham omelet** 18,25

Three eggs (3), toast, seasoned potatoes and fresh fruit salad

### **Omelette western** 18,25

Three eggs (3x), peppers, onions, ham, grated mozzarella, toast, seasoned potatoes and fresh fruit salad

### **Mushroom and cheese omelet** 18,25

Three eggs (3x), mushrooms and cheese (cheddar or Swiss), toast, seasoned potatoes and fresh fruit salad

Option 1,95

Apple butter, salted caramel, Singletrack

# LUNCH

## To begin

Homemade fries 5.75

Homemade chip basket 7.00

Chicken wings with  
homemade blue cheese sauce  
1/2 lbs 12.00  
1 lbs 24.00

Cyclist's Nachos 21.00  
Cheese, corn salsa and dill pickles,  
Kalamata olives, guacamole, salsa  
verde, sour cream, lime-cilantro  
mayonnaise, and queso fresco

With chicken 24.00  
With beef 26.00

Fried squid 15.00  
Spicy lemon emulsion

Salmon tartare 17.00  
Fresh salmon and house-smoked  
salmon, burnt lemon sauce,  
French shallots, chives and Mujjol  
caviar

Beef Tacos (2x) 16.00  
Tortillas, strips of AAA Angus  
beef flank steak, sautéed  
vegetables, lime and coriander  
mayonnaise, lettuce, homemade  
queso fresco cheese and salsa verde

Cheese fondue duo 15.00  
Tome de galet, Foin-de-grèves  
and Râclé cheeses from the  
Fromagerie des Grondines, black  
cherry, cranberry and beetroot  
chutney from Rosavie

Pont-Neuf potatoes with  
truffle and parmesan 12.00  
Yukon Gold, truffle mayonnaise,  
parmesan and fresh herbs

Burratini 18.00  
Tangy peach purée, sun-dried  
tomatoes, walnuts, arugula, frisée  
lettuce, basil oil and Charlotte  
reduction



## Meal

Grilled salmon fillet 28.00  
White wine sauce, warm  
beetroot puree with organic  
honey from Miel & Co, seasonal  
vegetables and parsley oil

Homemade black  
pudding 26.00  
Red wine sauce, black cherry  
chutney, cranberries and beets à  
la Rosavie, sweet potato purée  
and seasonal vegetables

Salmon tartare 29.00  
Fresh salmon and house-smoked  
salmon, burnt lemon sauce,  
French shallots, chives and  
Mujjol caviar

Cod fish and chips 23.00  
Singletrack batter, coleslaw,  
classic tartar sauce, and  
homemade fries

Grilled halloumi on a bed  
of roasted summer  
vegetable salad 24.00  
Rocket and frisée lettuce,  
beetroot purée with organic  
honey, Voyer vinaigrette,  
roasted summer vegetables,  
grilled halloumi and basil oil

Caesar Salad 21.00  
Grilled chicken, homemade  
bacon, parmesan cheese, capers  
and croutons

Beef Tacos (3x) 24.00  
Tortillas, strips of AAA Angus  
beef flank steak, sautéed  
vegetables, lime and coriander  
mayonnaise, lettuce, homemade  
queso fresco cheese and salsa  
verde

6 oz AAA Angus Beef 31.00  
Flank Steak  
Chimichuri, ratte potatoes with  
bacon from our smokehouse and  
seasonal vegetables

Steak & frites 20.00  
With homemade fries and  
pepper sauce

Pork loin 23.00  
mac 'n' cheese  
Creamy cheese sauce and pieces  
of pork loin glazed with  
Charlotte's BBQ sauce

## Poutine

All our poutines are made with  
fresh cheese curds daily, sourced  
from Fromagerie La Chaudière,  
for tasty and generous poutines.



Brewer's Poutine 2.0 19.00  
Caramelized onions with  
Charcoal Milker, beer-braised  
pulled ham and homemade  
maple sausage, red wine sauce

Coureur des bois 20.00  
poutine  
Wild boar sausages with  
blueberries, bacon bits,  
blueberry balsamic sauce

Regular poutine 15.00  
Red wine sauce

Poutine steak philly 24.00  
Strips of AAA Angus beef,  
grilled peppers and onions, and  
pepper sauce

## Between buns

Portneuf Burger 22.00  
AAA Angus beef, grated  
cheese, tomato, beer-  
caramelized onion  
mayonnaise

Smash Nashville 22.00  
Two smash patties, bacon  
from our smokehouse,  
Canadian cheddar, Charlotte's  
Buffalo sauce and dill pickles

Mushroom burger 25.00  
AAA Angus beef, truffle  
mayonnaise, mushroom  
ketchup, Cantonier cheese  
and arugula

Club sandwich 18.00  
Served with fries and  
homemade coleslaw. Add  
cheese for \$2.

All our burgers are served with fries  
and homemade coleslaw, and can be  
prepared with a veggie patty upon  
request.

## Desserts

Crème brûlée 10.00  
With vanilla

Brewer's chômeur 12.00  
Served with vanilla ice  
cream, Singletrack caramel,  
whipped cream



## COFFEES AND HOT DRINKS

	Cup	Bowl	Double
Café Latte Espresso, hot milk and milk foam	4,50	5,75	
Cappuccino Espresso and milk foam	4,75		5,25
Espresso	3,50		3,75
Long espresso	4,00		4,25
Con Panna Espresso and whipped cream	4,25		5,25
Moccaccino Hot chocolate and short espresso	5,25		5,95
Filter coffee	3,00		
Hot chocolate	3,50		
Herbal teas	3,25		
Classic tea	3,25		
Green tea	3,25		
Thé Earl Grey	3,25		



# Dinner

## TO START OR TO SHARE!

<b>Homemade fries</b>	5.75
<b>Basket of homemade chips with BBQ spices, applewood</b> Served with our homemade spicy mayonnaise	7.00
<b>Beef Tacos (2x)</b> Tortillas, strips of AAA Angus beef flank steak, sautéed vegetables, lime and coriander mayonnaise, lettuce, homemade queso fresco cheese and salsa verde	16.00
<b>Pont-Neuf potatoes with truffle and parmesan</b> Yukon gold, truffle mayonnaise, parmesan and fresh herbs	12.00
<b>Chicken wings &amp; homemade blue cheese mayonnaise</b> Buffalo Charlotte and green onions	1/2 Lb 12.00 1 Lb 24.00
<b>Duo of three-cheese fondues</b> Tome de galet, Foin-de-grèves and Râclé cheeses from Fromagerie des Grondines, black cherry, cranberry and beetroot chutney from Rosavie	15.00
<b>Trout fritters</b> Sour sauce, pickled red onions, chimichurri, and microgreens	13.00
<b>Honey BBQ chicken lollipop drumsticks from Miel &amp; Co</b> BBQ honey-glazed chicken drumsticks, cilantro, corn salsa and dill pickles, homemade queso fresco cheese	13.00
<b>Fried squid in a cornmeal and spice crust</b> Spiced emulsion and lemon wedge	15.00
<b>Burratini</b> Tangy peach purée, sun-dried tomatoes, walnuts, arugula, curly lettuce, basil oil and Charlotte reduction	18.00
<b>Beef tartare</b> Truffle mayonnaise, French shallots, Parmesan cheese, and fresh herbs. Served with salad and croutons	18.00
<b>Salmon tartare</b> Fresh salmon and house-smoked salmon, burnt lemon sauce, French shallots, chives, and Mujjol caviar. Served with salad and croutons	17.00
<b>Bison tartare</b> Bison flank steak, Charcoal Milker caramelized onion mayonnaise, aged Perron cheddar, tarragon, French shallots, and thyme-infused berry gel. Served with salad and croutons	22.00

## Table d'hôte

Add \$18.00 to any dish on the menu



Includes choice of appetizer up to \$15.00, evening treat or alcoholic coffee, tea or coffee

## THE ROOTED JOURNEY



### TARTARS AND SALADS

#### **Beef tartare** 30.00

Mayonnaise with truffle, French shallots, parmesan cheese and fresh herbs

#### **Salmon tartare** 29.00

Fresh salmon and house-smoked salmon, burnt lemon sauce, French shallots, chives and Murrill caviar

#### **Bison tartare** 33.00

Bison flank steak, Charcoal Milked caramelized onion mayonnaise, aged Perron cheddar, tarragon, French shallots, and thyme-infused berry gel

\*All our tartares are served with croutons and salad. The meal portion also includes our homemade fries.

#### **Caesar salad with grilled chicken** 21.00

Romaine lettuce, Caesar dressing, smoked bacon, Grana Padano cheese, fried capers, and homemade croutons

#### **Grilled halloumi on a bed of roasted summer vegetable salad** 24.00

Rocket and curly lettuce, beetroot purée with organic honey from Miel & Co, Voyer vinaigrette, roasted summer vegetables, grilled halloumi and basil oil



We chose honey from Miel & Co., renowned for its finesse and delicate taste. Born from a meeting on the television show *L'Amour est dans le pré* (Love is in the Meadow), Miel & Co. is the fruit of Christina Fortin-Ménard and David Lee Desrochers' shared passion for agriculture and beekeeping. Together, they create authentic products that showcase local expertise and a love for the land.

The Virée Enracinée celebrates the rich culinary heritage of Portneuf by showcasing local products through the menus of restaurants and food stalls rooted in the region. Savor the creativity of our dishes, inspired by the bounty of Portneuf's local ingredients and authentic partnerships.

### OUR PARTNERS OF THE VIRÉE

Grondines Cheese  
Factory, Syldia Farm,  
Honey and Co.

### OUR QUEBEC PRODUCERS

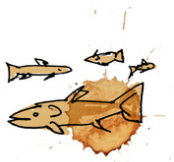
La Chaudière Cheese  
Factory

Valupierre Farm

Normand Gauthier Sugar  
Bush

Alexis de Portneuf Cheese  
Factory

La Fabrique Bakery



**Grilled salmon fillet** 28.00

White wine sauce, warm beetroot puree with organic honey from Miel & Co, seasonal vegetables and parsley oil

**Charcoal fillet**

White wine, honey and basil sauce, mixed ratte potatoes, sun-dried tomatoes, fennel, asparagus and curly lettuce



32.00

**Pork loin mac 'n' cheese** 23.00

Creamy cheese sauce, pieces of pork loin glazed with Charlotte BBQ sauce and shallots in white wine

**Tagliatelle with duck and mushrooms** 26.00

Meat jus with herbs, shredded duck, wilted mushrooms, mushroom ketchup, parmesan and arugula

**Lobster ravioli** 32.00

Marbled ravioli filled with lobster and ricotta, lemon-garlic butter, asparagus, fennel, Mujjol caviar and microgreens

*\*All pasta dishes are served with garlic focaccia croutons, herbs, and fresh Grana Padano cheese*

*Don't hesitate to add a gratin topping to your pasta for a delicious and comforting experience!*

**EXTRAS**

- Wild mushrooms of Quebec** 3,00
- Baked potato gratin** 5,00
- Extra regular poutine** 5,00
- Extra poutine (brewer, runner, Philly)** 7,50
- Extra sauce** 3,50
- Extra gratin** 3,50
- Extra bacon** 3,50
- Extra salad** 3,50
- Extra crème sure, salsa, guacamole** 1,50

\*Extras served with meals

**THE BREWER'S TABLE**

All our poutines are made with fresh cheese curds daily, from Fromagerie La Chaudière, for tasty and generous poutines.



**Brewer's Poutine 2.0** 19.00

Caramelized onions with Charcoal Milker, beer-braised pulled ham and homemade maple sausage, red wine sauce

**Regular poutine** 15.00

Red wine sauce

**Poutine steak philly** 24.00

Strips of AAA Angus beef, grilled peppers and onions, pepper sauce

**Poutine the woodsman** 20.00

Wild boar sausages with blueberries, bacon, and blueberry balsamic sauce



**Club sandwich** 18.00

Chicken, homemade bacon from our smokehouse, tomatoes, lettuce

Add cheese for \$2

**Smash Nashville** 22.00

Two smash patties, homemade bacon from our smokehouse, Canadian cheddar, Charlotte's Buffalo sauce and dill pickles

**Mushroom burger** 25.00

AAA Angus beef, truffle mayonnaise, mushroom ketchup, Cantonner cheese from the Alexis de Portneuf cheese factory, and arugula

**Portneuf Burger** 23.00

AAA Angus beef, grated cheese, tomatoes, mayonnaise with caramelized onions and dark beer

*\*All our burgers are served with homemade fries from Valupierre farm and Roquemont coleslaw. All our brioche burger buns come from La Fabrique bakery.*

*\*Vegetarian option available*

## THE CHIEF'S SIGNATURES

### THE BREWER'S TABLE

#### Beef Tacos (3x) 24.00

Tortillas, strips of AAA Angus beef flank steak, sautéed vegetables, lime and coriander mayonnaise, lettuce, homemade queso fresco cheese and salsa verde  
Served with homemade fries

#### Cyclist's Nachos 21.00

Cheese, corn salsa and dill pickles, Kalamata olives, guacamole, salsa verde, sour cream, lime-cilantro mayonnaise, and queso fresco

#### The cyclist with chicken 24.00

#### The cyclist with beef 26.00

#### Cod fish and chips 23.00

Singletrack batter, coleslaw, classic tartar sauce

Our signature sausages and bacon are made with farm-raised pork from Ferme Syldia. Founded on four generations of agricultural passion, Ferme Syldia is a family business that values diverse local livestock and a deep respect for the land. From beef production to farmers' markets, the Paquet family is committed to offering authentic products and showcasing local producers.



Our potatoes, carefully grown at Ferme Valupierre on Île d'Orléans, give our poutines and dishes their authentic taste.



#### Pork loin from Syldia Farm 28.00

Brine and cooked sous vide, glazed with Charlotte BBQ sauce, sweet potato puree, seasonal vegetables and fried onions

#### Homemade roasted black pudding 26.00

Red wine sauce, black cherry chutney, cranberries and beets à la Rosavie, sweet potato purée and seasonal vegetables

#### Back ribs

Charlotte BBQ sauce. Served with fries and homemade coleslaw

half 29.00

whole 39.00\*

*\* Not included in package, \$7 supplement*

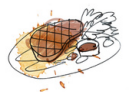
#### 6oz AAA Angus Beef Bavette 31.00

Chimichuri, ratte potatoes with bacon from our smokehouse and seasonal vegetables

#### Filet mignon 6 oz 52.00\*

Pont-Neuf potatoes, truffle mayonnaise, seasonal vegetables, and homemade pepper sauce

*\* Not included in package, \$20 supplement*



When summer arrives, we showcase seasonal vegetables and freshly harvested herbs from Ferme Grenier Long, which you will find in the majority of our salads and dishes.



## OUR CLASSICS

**LA ROQUEMONT**

Blonde ale 4.8%

**LA PAULIN**

Kolsh 4.5%

**LA VOYER**

Belgian white 4.8%

**LA BRASSIN**

Nano IPA 2.4%

**LA BÊTE**

Hazy IPA 4.8%

**WOLVERINE**

Neepa-Kveik 5.8%

**SINGLETRACK**

American IPA 6.7%

**CHARLOTTE**

Irish red ale 5.9%

**CHARCOAL MILKER**

Coffee milk stout 5.4%

**LA CHOCO**

Cocoa milk stout 5.6%

**ALLEN'S MILL\***

Maple Scotch ale 7.8%

**1899\***

Strong Scotch Ale 8.7%

## OUR FRUITY

**ROSAVIE**

Raspberry Sour 4.8%

**LA RIVE-REINE**

Session IPA mango and pineapple 3.7%

**BOUQUET PÊCHER**

Peach Gose 4.5%

**LA LÉGENDE**

Sour IPA with passion fruit 5.1%

**LA COULE DOUCE**

Strawberry and rhubarb white wine 4.5%

**LES MÈRES-VEILLEN**

Seasonal honeydew melon and cucumber 4.7%

**LA CHOCO-FRAMBOISE**

Milk stout with cocoa and raspberries 5.6%

PINTE: 9.00

VERRE: 6.50

## RED WINES

5 oz 9 oz BTL

<b>RIOJA VEGA</b> Tempranillo, Garnacha/ Spain	9,00	15,00	40,00
<b>COSME PALACIO</b> Tempranillo/ Spain	11,00	18,00	49,00
<b>SAINT-COSME</b> Syrah/ Côte du Rhône	12,00	20,00	59,00
<b>LUIGI RIGHETTI VALPOLICELLA RIPASSO</b> Corvina, Rondinella/ Italia	12,50	19,00	58,00
<b>JONTY'S DUCK-BIO</b> Syrah, Cabernet/ South Africa			44,00
<b>LA RÉSERVE</b> Le Cep d'Argent/ Québec			48,00
<b>CLARENDELLE INSPIRÉ PAR HAUT BRION</b> Merlot, Cabernet sauvignon, Cabernet franc/ France			64,00
<b>CHÂTEAU PUY CASTERA, APPELLATION HAUT-MÉDOC CONTROLÉE</b> Haut-Médoc, 2013/ France			68,00
<b>PHILIPPE ALLIET-IP</b> Appellation chinon contrôlée, 2023/ France			70,00
<b>CHÂTEAU LOUDENNE- MEDOC CRU BOURGEOIS</b> Cabernet sauvignon, Merlot, 2017/ Bordeaux			72,00
<b>LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO</b> Corvina, Rondinella, 2021/ Italia			76,00
<b>LOGAN FARRELL-IP</b> Cabernet Sauvignon, 2023 / Vallée de Napa			82,00
<b>CAMILLE GIROUD</b> Pinot noir 2022/ Bourgogne			84,00
<b>CASTELLO DI VERRAZZANO, RISERVA - IP</b> Chianti Classico 2021/ Italia			96,00
<b>RAINERI-IP</b> Barolo, 2020/ Italia			108,00
<b>VOLPAIA, IGT</b> Balifico, 2020/ Italia			143,00
<b>BRUNELLO DI MONTALCINO-IP</b> Talentì, 2019/ Italia			149,00
<b>CHÂTEAU DE LA CRÉE</b> Premier Cru, Santenay, 2022/ Bourgogne			188,00
<b>ROUX PÈRE &amp; FILS - IP</b> Chambolle-Musigny, 2022/ Bourgogne			192,00

\* IP- Importation privée

## WHITE WINES

5 oz 9 oz BTL

<b>DOMAINE BOUSQUET-BIO</b> Chardonnay/ Argentina	9,00	15,00	41,00
<b>CAVE SPRING</b> Riesling/ Ontario	10,00	17,00	45,00
<b>LUIGI RIGHETTI DELLE VENEZIE- IP</b> Pinot grigio/ Italia	11,00	18,00	49,00
<b>JONTY'S DUCK- BIO</b> Chenin blanc/ South Africa			44,00
<b>CHÂTEAU PESQUIÉ-BIO</b> Viognier/ France			49,00
<b>WESZELI- BIO</b> Grüner veltliner/ Autriche			50,00
<b>DOMAINE DES FINES CAILLOTES</b> Sauvignon blanc, 2023/ France			58,00
<b>SER CHIARO, CASTELLO DI VERRAZZANO - IP</b> Pinot Bianco, 2024/ Italia			64,00
<b>BAUDOIN MILLET</b> Petit Chablis, 2023/ France			68,00
<b>VAUX CARRÉS, ROLAND LAVANTUREUX - IP</b> Chablis, 2023/ Bourgogne			82,00

## VIN SANS ALCOOL

<b>NATUREO- 0.5</b> Muscat/ Spain	6,50	8,25	31,00
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## VIN ROSÉ

<b>CONDE VALDEMAR RIOJA</b> Rioja Oriental/ Spain	9,50	16,00	42,00
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## MOUSSEUX - CHAMPAGNE

<b>CLOS AMADOR</b> Brut Reserva/ Spain			41,00
<b>CHAMPAGNE AYALA</b> Brut Reserva/ France			115,00
<b>MOËT &amp; CHANDON</b> France			125,00
<b>BOLLINGER- SPÉCIAL CUVÉE BRUT</b> France			166,00