Breakfast

COFFEES AND HOT DRINKS

	Double	Bowl	Cup
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
Luncha espresso	4,00		4,25
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		

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 smoking room 20,50 22,50*

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 Flank Steak 31.00
Chimichuri, ratte potatoes with bacon from our smokehouse and seasonal vegetables

Steak & frites 20.00
With homemade fries and pepper sauce

Pork loin mac 'n' cheese 23.00
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 poutine 20.00
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!

Homemade fries 5.75

Basket of homemade chips with BBQ spices, applewood 7.00
Served with our homemade spicy mayonnaise

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

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

Chicken wings & homemade blue cheese mayonnaise 1/2 Lb 12.00 / 1 Lb 24.00
Buffalo Charlotte and green onions

Duo of three-cheese fondues 15.00
Tome de galet, Foin-de-grèves and Râclé cheeses from Fromagerie des Grondines, black cherry, cranberry and beetroot chutney from Rosavie

Trout fritters 13.00
Sour sauce, pickled red onions, chimichurri, and microgreens

Honey BBQ chicken lollipop drumsticks from Miel & Co 13.00
BBQ honey-glazed chicken drumsticks, cilantro, corn salsa and dill pickles, homemade queso fresco cheese

Fried squid in a cornmeal and spice crust 15.00
Spiced emulsion and lemon wedge

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

Beef tartare 18.00
Truffle mayonnaise, French shallots, Parmesan cheese, and fresh herbs. Served with salad and croutons

Salmon tartare 17.00
Fresh salmon and house-smoked salmon, burnt lemon sauce, French shallots, chives, and Mujjol caviar. Served with salad and croutons

Bison tartare 22.00
Bison flank steak, Charcoal Milker caramelized onion mayonnaise, aged Perron cheddar, tarragon, French shallots, and thyme-infused berry gel. Served with salad and croutons

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

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 Mujjol caviar

Bison tartare 33.00

Bison flank steak, Charcoal Milker 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

MIEL & CO. PORTNEUF, QUÉBEC

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 ROOTED JOURNEY

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

32.00

Charcoal fillet

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



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, Cantonnier 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 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.

THE CHIEF'S SIGNATURES



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

* IP- Importation privée

WHITE WINES

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

VIN SANS ALCOOL

NATUREO- 0.5 Muscat/ Spain	6,50	8,25	31,00

VIN ROSÉ

CONDE VALDEMAR RIOJA Rioja Oriental/ Spain	9,50	16,00	42,00

MOUSSEUX - CHAMPAGNE

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