

Breakfasts

SATURDAY/SUNDAY: 7H TO 12H
MONDAY TO FRIDAY: 7H TO 11H



COFFEES AND HOT BEVERAGES



	Cup	Bowl	Double
Latte Espresso, hot frothed milk	4,25	5,25	
Cappuccino Espresso with frothed milk	4,25		4,95
Espresso	3,50		3,75
Long espresso	3,50		3,75
Con Panna Espresso with whipped cream	3,95	4,95	
Moccaccino Hot chocolate with espresso	3,95		4,95
Filtered coffee	3,00		
Hot chocolate	3,00		
Herbal tea	2,50		
Classic tea	2,50		
Green tea	2,50		
Earl Grey tea	2,50		

Replace your regular coffee with an
espresso, a latte, a long for 1,50
more or the double / bowl version
for 2,00

Did you say Latte or Espresso?

Benefits: Coffee promotes wakefulness, increases memory and concentration, and improves reaction time. According to some documented studies, coffee reduces the risk of Parkinson's disease, cardiovascular disease, type 2 diabetes and Alzheimer's disease. It would decrease asthma symptoms, protect against liver disease and prevent gallstones from forming.

TRADITIONALS

One (1x) or two (2x) eggs:

Poached, sunnyside up, over easy or scrambled with seasoned potatoes, toasts and fresh fruits salad

	One egg	Two eggs
No meat	9,50	10,50
With bacon	12,95	13,95
With sausage or ham or homemade cretons	12,95	13,95

Terroir suggestion 19,95*

Eggs (2x), bacon(2x), homemade rustic sausage, shredded ham, homemade cretons, baked beans, Singletrack caramel, toasts, seasoned potatoes and fresh fruits salad

CHILDREN

Included juice or hot chocolate

Traditional	7,00
One egg with bacon or sausage or ham	
Crepe choco-fruits	7,00
French toasts	7,00
Maple syrup and fruits	





GOURMET

Pub-Style French toast 17,95

Multigrain French toasts (2x) with brie cheese and bacon, one egg on top. Come with a cup of maple syrup, a cup of Singletrack caramel and fresh fruits salad

Maple-Apple French toast 18,50

Banana and chocolate pound cake french toasts (2x), maple butter, caramelized sauted apples, cranberries, almonds and apple butter

Maple syrup crepe 17,00

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

Smoked salmon bagel 17,25

Smoked salmon bagel, cheese mousse and avocado, onions, capers, seasoned potaotes, fresh fruits

Roq Croissant 14,95

Croissant with 1 egg, ham, bacon, lettuce, tomatoes, a choice of cheese (swiss, aged cheddar or brie) and seasoned potatoes

Granola Bowl 16,00

Vanilla yogurt served with homemade granola, fresh fruits, a slice of banana and chocolate pound cake

Stuffed crepe 19,00

Crepe stuffed with shredded beer ham, cheddar and caramelized apples, with maple syrop

Option 1,95

Apple butter

Caramel Singletrack

EGGS BENEDICT AND SAUTED

Classic eggs benedict 18,50 20,50*

Served on an english muffin, one poached egg or two, ham, homemade hollandaise sauce, seasoned potatoes and toasts

Smoked eggs benedict 18,50 20,50*

Served on an english muffin, one poached egg or two, homemade smoked salmon and brie cheese, homemade hollandaise sauce, seasoned potatoes and toasts

Roquemont Casserole 18,50 20,50*

In a small pan, sausage, bacon, ham, onions topped with homemade hollandaise sauce. One or two eggs, potatoes and toasts

• Room guest with package + 2\$

OMELETS

Ham omelet 17,00

Eggs (3x), ham, seasoned potatoes and toasts

Western omelet 17,00

Eggs (3x), peppers, onions, ham, grated mozzarella, seasoned potatoes and toasts

Mushrooms and cheese omelet 17,00

Eggs (3), mushrooms, seasoned potatoes and toasts. Choice of swiss or aged cheddar



LUNCH

To start

Homemade fries 5.75

Basket of homemade chips 6.25

Chicken wings BBQ sauce
1/2 lbs/ 12.00 1 lbs/ 24.00

Fried onion rings 13.00

The cyclist's nachos 21.00
pico de gallo, black olives, mozza, salsa, sour cream, jalapeño and lime sauce

Chicken version 24.00

Fried squids
spicy sauce and lemon quarters, salad 15.00

Salmon tartare
fresh salmon and cold-smoked salmon, citrus sauce, served with taro chips 16.00

Fish tacos (2x)
cod, lettuce, onions, capers and citrus sauce 14.00

Beef tacos (2x)
Beef strips, peppers, red onions, pico de gallo and mozzarella 15.00

Breaded cheese curds
Served with homemade applesauce 18.75

Burrata
Tomato carpaccio, sunflower pesto, white truffle oil, and croutons 19.75

Homemade hummus
Mixed olives, toasted naan bread, vegetables 10.00

Main dishes

Salmon plate 26.95
grilled lacquered salmon, warm Asian vegetable salad, wild Québec mushrooms, wakame, cashew nuts and a drizzle of sesame sauce

Roasted blood pudding 24.95
celery root puree, seasonal vegetables, apple slices with red wine sauce

Salmon tartare 25.00
fresh salmon and cold-smoked salmon, citrus sauce, taro chips, salad and homemade fries

Cod fish n'Chip 22.75
beer batter, coleslaw, dill sauce and homemade fries

Fried chicken 26.00
fried chicken thigh, spicy honey, root vegetable and cabbage salad, served with homemade fries

Fish tacos (3x) 22.50
cod, lettuce, onions, capers, citrus sauce and fries

Beef tacos (3x) 23.50
Beef strips, peppers, red onions, pico de gallo and mozzarella

Caesar salad 21.00

Steak & Fries 20.00
Fries and onions julienne

Desserts

Crème brûlée 9.00
Vanilla based

Homemade brownie 10.00
Served with vanilla ice cream, Singletrack caramel, whipped cream

Cheesecake 13.00

Poutine

Brewer's Poutine
onions confit, aged Perron cheese, bacon strips, green pepper and dark beer sauce
moderate 17.75 / appetite 23.00

Wood runner poutine
blueberry boar sausages, aged Perron cheese and bacon strips, balsamic and blueberry sauce
moderate 18.50 / appetite 23.00

Tao poutine
fried chicken, cheese curds, cashews, green onions, tao and sesame sauce
moderate 22.00 / appetite 26.50

Regular poutine
moderate 14.50 / appetite 17.00

Steak philly poutine
Angus AAA beef strips, grilled peppers and onions, cheese curds, and peppercorn sauce
moderate 22.00 / appetite 28.00

Burgers and more

Burger Portneuf 22.50
Angus AAA beef, râclé cheese, tomato, Charcoal Milker beer mayonnaise, caramelized onions sauce served with homemade fries

Burger Roquemont 21.50
fried chicken thigh, tomato seasoned with basil, chipotle mayonnaise
Treat yourself with a bacon version

Club Sandwich 18.25
homade bacon, tomato, salad, served with homemade fries and homemade coleslaw

Veggie burger 18.50
homemade quinoa croquette, goat cheese, portobello mushrooms,

Mr. Séguin burger 23.00
Angus AAA beef, herbed goat cheese spread, bacon from our smokehouse, red onions caramelized with cranberries, lettuce, and tomato

DINER

TO START OR SHARE

Homemade fries 5,75

Basket of homemade chips with Roquemont spices 6,25

Chicken wings & homemade blue cheese dip 1/2 Lb 12,00

Classic BBQ or spicy hot sauce  1 Lb 24,00

Fried onions with beer and honey 13,00

Breaded cheese curds 18,75

Served with homemade apple butter

Fried squid in a corn flour and spice crust 15,00

Spicy emulsion, lemon wedge and summer salad

Cyclist Nachos 21,00

Pico de gallo, black olives, mozzarella, salsa, sour cream, guacamole, jalapeño and lime sauce

Chicken Nachos 24,00

Pico de gallo, black olives, mozzarella, salsa, sour cream, guacamole, jalapeño and lime sauce, grilled chicken

Homemade hummus 10,00

Mixed olives, toasted naan bread, vegetables

Cod Tacos (2x) 14,00

Cod, lettuce, onions, capers, and citrus salsa

Beef Tacos (2x) 15,00

Beef strips, peppers, red onions, pico de gallo and mozzarella

Fresh burrata 19,75

Tomato carpaccio, sunflower pesto, white truffle oil, and croutons

Table d'hôte

Add \$18.00 to any menu item



Included entry of your choice up to \$15.00, evening treat or alcoholic coffee, tea or coffee
Host table

TARTARES

TO START MAIN

Salmon tartare 16,00 25,00

Fresh salmon and cold-smoked salmon with citrus sauce

Italian-Style Beef tartare 17,00 28,00

Brunoise of prosciutto, sundried tomatoes, fresh herbs, pine nuts, Charlotte vinegar reduction, Dijon, Grana Padano cheese

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

SALADS

Caesar Salad* 21,00

Grilled chicken, homemade bacon from our smokehouse, Parmesan cheese, croutons

*Version with vegan chicken



The artisanal cheeses from Fromagerie des Grondines, including the renowned Le Racé and the delicious Clos-des-Roches, bring richness and character to our dishes and gratins



We chose honey from Miel & Co, renowned for its finesse and delicate taste.

POUTINES

Brewer's Poutine

Green pepper sauce, dark beer onions
confit, Perron aged cheese bacon strips

moderate 17,75 appetite 23,00

Wood runner Poutine

Blueberry boar sausages, bacon strips,
Perron aged cheese, balsamic and
blueberry sauce

moderate 18,50 appetite 23,00

Tao Poutine

Fried chicken, cashews, green oignons,
sesame seeds with tao sauce

moderate 22,00 appetite 26,50

Regular Poutine

moderate 14,50 appetite 17,00

Steak philly Poutine

Angus AAA beef strips, grilled peppers and
onions, cheese curds, and peppercorn sauce

moderate 22,00 appetite 28,00



Fresh cheese curds every day, from
Fromagerie La Chaudière, for tasty and
generous poutines.



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

BETWEEN BUNS

Club sandwich

18,25

Homemade bacon, tomato, salad,
served with fries and homemade
coleslaw

Veggie burger

18,50

Homemade quinoa croquette, goat
cheese, portobello mushrooms,
salad

Portneuf burger

22,50

AAA Angus beef, cheese, tomato,
onion caramelized mayonnaise
with black beer served with
homemade fries

Roquemont burger

21,50

Fried chicken thigh, tomato
seasoned with basil, chipotle
mayonnaise

Treat yourself with a bacon version

Mr. Séguin burger

23,00

Angus AAA beef, herbed goat cheese
spread, bacon from our smokehouse,
red onions caramelized with
cranberries, lettuce, tomato

Mushroom and swiss Burger

20,00

Angus AAA Beef, melted Swiss
cheese, lettuce, tomato, and chipotle
mayonnaise



Our signature sausages and bacon
are made from farm-raised pork,
raised on Syldia Farm.

MEATS

Fried chicken 26,00

Fried chicken thigh, spicy honey, cabbage salad, served with homemade fries

Beef Tacos (3x) 21,00

Strips of beef, peppers, red onions, pico de gallo and mozzarella

Roasted homemade black pudding 24,95

Vegetable puree, seasonal vegetables, julienned apples with red wine sauce

Flank ribs 26,00

Marinated and cooked in our Charlotte beer and honey whiskey BBQ sauce. Served with fries and homemade coleslaw

Nagano pork tomahawk 9oz 27.00

Shrimps sauce flambéed with cognac served with our four-grain rice blend

Grilled flank steak Angus AAA 6oz 31.00

Confit potatoes, wild mushrooms from Québec, served with a creamy wine sauce

New York certified Angus Beef AAA Aged 10oz 41,00*

Served with a pepper sauce

The New York steak main course is served with seasonal vegetables and a choice of fries or baked potatoes or mashed potatoes

*Not available with the hotel and dinner package

10oz, Supplement of \$10



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



Fromagerie Alexis de Portneuf, a proud partner of local cheeses, supplies us with our mozzarella, goat cheese and cheddar, chosen for their quality and authentic flavor.

FISH AND SEAFOOD

Salmon plate 26,95

Grilled lacquered salmon, warm Asian vegetable salad, wild Québec mushrooms, wakame, cashew nuts and a drizzle of sesame sauce

Fish tacos (3x) 22,50

Cod, onions, capers, citrus sauce and homemade fries

Cod fish'n chips 22,75

Roquemont beer batter, coleslaw, dill sauce and homemade fries

PASTA

Tuscan-Style Chicken Penne 21.00

Sun-dried tomatoes, pesto, onions, garlic butter, chicken, cream and marinara sauce, white wine

Scallops and shrimps Linguine 29.00

Scallops and shrimps, white wine and fresh herbs

*All pastas come with a garlic and herb focaccia crouton, topped with fresh Grana Padano



A touch of sweetness and finesse thanks to the artisanal maple syrup from Érablière Normand Gauthier, expertly harvested in the heart of our region.

EXTRAS

Wild mushrooms from Quebec 3,00

Baked potato gratin 5,00

Extra regular poutine 5,00

Extra poutine (Brewer's, Runner's, Tao, Philly) 7,50

Extra gravy 3,50

Extra bacon 3,50

Extra salad 3,50

Extra sour cream, salsa, guacamole 1,50

*Extras served with dishes or starters

COFFEE AND HOT BEVERAGES

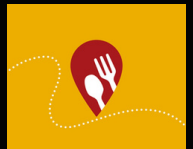


	Cup	Bowl	Double
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Cappuccino Espresso with frothed milk	4,25		4,95
Espresso	3,50		3,75
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Moccaccino Hot chocolate with espresso	3,95		4,95
Filtered coffee	3,00		
Hot chocolate	3,00		
Herbal tea	2,50		
Classic tea	2,50		
Green tea	2,50		
Earl Grey tea	2,50		

OUR HOMEMADE SWEETS

Crème brûlée <i>Vanilla</i>	9,00
Homemade brownie <i>Served with vanilla ice cream, Singletrack caramel, and whipped cream</i>	10,00
Strawberry delight <i>Vanilla cake, whipped cream, strawberry coulis, and fresh Quebec strawberries</i>	12,00
Cheese cake <i>Chef's style</i>	13,00

LA VIRÉE ENRACINÉE



La Virée Enracinée celebrates the richness of Portneuf's culinary heritage by showcasing local produce through menus at its restaurants and eateries. Savor the creativity of our dishes, driven by the richness of Portneuf's local ingredients and authentic partnerships.

OUR PARTNERS OF LA VIRÉE ENRACINÉE

Fromagerie des Grondines
Ferme Syldia
Ferme Grenier Long
Miel et Co

OUR QUEBEC PRODUCERS

Fromagerie La Chaudière
Ferme Valupierre
Érablière Normand Gauthier
Fromagerie Alexis de Portneuf
VériTable solution gourmande
Champignons Charlevoix inc.

RED WINES

	5 oz	9 oz	BTL
CARRELOT DES AMANTS Merlot, Tannat, Cabernet Sauvignon/ France	9,00	15,00	40,00
CHATEAU PESQUIÉ-BIO Grenache, Syrah/ France	11,00	18,00	49,00
COSME PALACIO Tempranillo/ Spain	11,00	18,00	49,00
CLARENDELLE, MÉDOC Merlot, Cabernet Sauvignon/ France	12,50	19,00	58,00
JONTY'S DUCK-BIO Syrah, Cabernet/ South of Africa			44,00
SAINT COSME Syrah/ R			52,00
LUIGI RIGHETTI VALPOLICELLA RIPASSO Corvina, Rondinella/ Italia			54,00
CHÂTEAU PUY CASTERA, APPELLATION HAUT-MÉDOC CONTROLÉE Haut-Médoc, 2013/ France			68,00
PHILIPPE ALLIET-PI Appellation chinon controlée, 2023/ France			70,00
CHÂTEAU LOUDENNE- MEDOC CRU BOURGEOIS Cabernet sauvignon, Merlot, 2017/ Bordeaux			72,00
VOLPAIA, CLASSICO Chianti, 2021/ Italia			73,00
LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO Corvina, Rondinella, 2021/ Italia			76,00
LOGAN FARRELL-PI Cabernet Sauvignon, 2023 / Napa Valley			82,00
CASTELLO VOLPAIA, CLASSICO RISERVA Chianti, 2020/ Italia			98,00
RAINERI-PI Barolo, 2020/ Italia			108,00
CASTELLO DI VERRAZZANO, GRAN SELEZIONE Chianti Classico, 2018/ Italia			132,00
VOLPAIA, IGT Balifico, 2020/ Italia			143,00
BRUNELLO DI MONTALCINO-PI Talentì, 2019/ Italia			149,00
CHÂTEAU DE LA CRÉE Pommard, 2020/ Bourgogne			170,00

* PI- Private importation

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
CHATEAU PESQUIÉ-BIO Viognier/ France			49,00
WESZELI- BIO Grüner veltliner/ Austria			50,00
IL PALAZZO Vermentino/ Italia			57,00
BAUDRY DUTOUR- LE PETIT LIEU-DIT- IP Sauvignon Blanc, 2023/ France			56,00
DOMAINE DES FINES CAILLOTES Sauvignon blanc, 2023/ France			58,00
VOLPAIA Vermentino, 2023/ Italia			59,00
DOMAINE D'ELISE Chablis, 2022/ Bourgogne			72,00
FREE ALCOOL WINE			
NATUREO- 0.5 Muscat/ Spain	6,50	8,25	31,00
ROSÉ WINE			
CONDE VALDEMAR RIOJA Rioja Oriental/ Spain	9,50	16,00	42,00
SPRARKLING WINE - 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