

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	12,95	13,95
homemade cretons		

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 syrup

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 7.00

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

Fried onion rings 13.00

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

With Chicken 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

Chicken fajitas tacos (2x)
Fried chicken, sautéed vegetables, salsa, sour cream 15.00

Cheese fondue 13.00
Served with apple maple raisin chutney

Beer-braised onion soup 12.00
Made with our house red ale, topped and gratinéed with swiss emmental cheese



Main dishes

Salmon plate
Served with white wine and maple miso cream sauce, cauliflower purée, cipollini onions, broccolini, nantes carrots, and golden beets

Roasted blood pudding 25.00
Mashed potatoes, cipollini onions, broccolini, Nantes carrots, golden beets, apple and maple raisin chutney, served with our red wine sauce our red wine sauce

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

Cod fish n'Chip 23.00
Beer batter, coleslaw, dill sauce and homemade fries

Fried chicken 26.00
Fried chicken thigh, spicy honey, coleslaw, served with homemade fries

Chicken fajitas tacos (3x) 23.00
Fried chicken, sautéed vegetables, salsa, sour cream

Caesar salad 21.00
Grilled chicken, homemade bacon, parmesan cheese, capers, croutons

Steak & Fries 20.00
Fries and onions julienne

Hunter's lasagna 28.00
Wapiti's bolognese sauce, alfredo sauce, mozzarella

Desserts

Crème brûlée 10.00
Vanilla based

Homemade brownie 12.00
Served with vanilla ice cream, Singletrack caramel, whipped cream

Cheesecake 14.00

Poutine

Brewer's Poutine

onions confit, aged Perron cheese, bacon strips, green pepper and cognac
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 22.00
Angus AAA beef, râclé cheese, tomato, beer mayonnaise, caramelized onions sauce

Burger Roquemont 22.00
Fried chicken thigh, tomato seasoned with sunflower pesto, chipotle mayonnaise

Club Sandwich 18.00
Homemade bacon, tomato, salad, served with homemade fries and homemade coleslaw

Veggie burger 19.00
Homemade quinoa croquette, goat cheese, portobello mushrooms, lettuce and tomato

Mr. Séguin burger 24.00
Angus AAA beef, herbed goat cheese spread, bacon from our smokehouse, red onions caramelized with cranberries, lettuce, and tomato

Dinner

TO START OR TO SHARE

Homemade fries

Served with our homemade aioli mayonnaise

5.75

House BBQ spiced chips

BBQ spice blend with applewood seasoning, served with our homemade spicy mayonnaise

7.00

Chicken wings & house blue cheese mayonnaise

1/2 lb 12.00

1 lb 24.00

Classic beer BBQ sauce

Cheese fondue

Served with apple maple raisin chutney

Fried onions

Beer battered with organic honey from Miel & Co

Onion soup

Made with our red ale beer, topped and gratinéed with swiss & emmental cheese

Fried calamari in spiced corn flour crust

Spicy emulsion, lemon wedges and seasonal salad

Roasted bone marrow

Fleur de sel, gremolata and focaccia bread

Breaded cheese curds

Served with our house maple butter



A delicate touch of sweetness, crafted with artisanal maple syrup from Érablière Normand Gauthier, harvested with expertise at the heart of our local terroir.



We have selected honey from Miel & Co., renowned for its refined quality and delicate flavor.

SEAFOOD



Cod Fish'n chips

23.00

Beer batter made with Roquemont's beer, coleslaw, dill sauce and house fries

Grilled salmon plate

27.00

Served with white wine and maple miso cream sauce, cauliflower purée, cipollini onions, broccolini, nantes carrots, and golden beets

POULTRY

Chicken Yassa

22.00

Chicken leg, lemon mustard sauce, olives, couscous and vegetables

Fried chicken

26.00

Fried chicken leg, spiced honey, coleslaw, served with fries



OUR PASTAS

Tuscan chicken penne

21.00

Grilled chicken, bell peppers, onions, sun-dried tomatoes, pesto and creamy marinara sauce

Linguine with scallops and shrimp

29.00

Scallops and shrimp, diced zucchini, white wine and fresh herbs

Hunter's lasagna

28.00

Layers of wild boar bolognese sauce, alfredo sauce and mozzarella cheese

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

Feel free to add a gratin to your pasta for an indulgent and comforting experience!

EXTRAS

Wild mushrooms from Québec

3.00

Gratinated baked potato

5.00

Extra regular poutine

5.00

Extra poutine (brasseur, coureur, tao, philly)

7.50

Extra sauce

3.50

Extra gratin

3.50

Extra bacon

3.50

Extra salad

3.50

Extra sour cream, salsa or guacamole

1.50

*Extras served with main dishes

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 onions, 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.

Our Québec producers

Fromagerie La Chaudière

Ferme Valupierre

Érablière Normand Gauthier

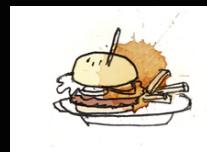
Fromagerie Alexis de Portneuf

Véritable solution gourmande

Champignons Charlevoix inc.

Boulangerie La Fabrique

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

Mushroom and swiss Burger

20,00

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

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

**All our sandwiches are served with house fries and Roquemont coleslaw*

Upgrade your dish with our house-smoked bacon!



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

FROM THE LAND



Wild Boar Sausage with Blueberries 25.00

Mashed potatoes, red wine sauce, cipollini onions, broccolini, nantes carrots, golden beets, apple and maple raisin chutney

Two sausages 29.00

House-Roasted black pudding 25.00

Mashed potatoes, cipollini onions, broccolini, Nantes carrots, golden beets, apple and maple raisin chutney, served with our red wine sauce our red wine sauce

Pork tomahawk from Syldia's ferme 27.00

Glazed with our balsamic honey reduction, duck-fat confit fingerling potatoes, cipollini onions, broccolini, Nantes carrots, golden beets

BBQ ribs 28.00

Marinated and slow-cooked in our Charlotte beer and honey-whisky BBQ sauce. Served with fries and house coleslaw

Grilled AAA Angus beef bavette 6oz 32.00

Duck-fat confit fingerling potatoes, Québec wild mushrooms, served with a creamy Port wine sauce

Certified AAA Angus New York strip aged 10 oz 48.00*

Served with peppercorn sauce, cipollini onions, broccolini, nantes carrots, and golden beets

Choice of:

- Fries
- Baked potato
- Mashed potatoes
- Duck-fat confit fingerling potatoes



Certified AAA Angus New York strip aged 10 oz 56.00*

* not included in the package 10 oz, supplement of 16\$

* not included in the package 14 oz, supplement of 24\$



As summer arrives, we highlight seasonal vegetables and freshly harvested herbs from Ferme Grenier Long, featured in the majority of our salads and dishes.

Table d'hôte

Add 18.00\$ to any main dish



Includes a starter of your choice (up to 15.00\$), a dessert of the day or an alcoholic coffee, tea or coffee.

OUR TARTARES

Italian style beef tartare STARTER 18.00 MAIN* 28.00

Prosciutto brunoise, sun-dried tomatoes, fresh herbs, pine nuts, Dijon mustard reduction, Grana Padano cheese

Two salmons 16.00 26.00

Fresh salmon and cold-smoked salmon, citrus sauce

Bison with blueberries 23.00 30.00

Capers, parmesan, blueberry mayonnaise, balsamic vinegar reduction

* All tartares are served with crostini. The main course portion also includes house fries and salad.

OUR TACOS

Breaded cod 2X 15.00 3X 23.00

Onions, capers, citrus sauce

Chicken fajitas 15.00 23.00

Fried chicken pieces, sautéed vegetables, salsa, sour cream

Hunter's style 15.00 23.00

Wild boar chili, lettuce, cheese

*The 3 tacos portion is served with house fries

OUR NACHOS

The cyclist 21.00

Pico de gallo, olives noires, mozzarella, salsa, sour cream, guacamole, jalapeno and lime sauce

The cyclist with chicken 24.00

The Hunter 26.00

Wild boar chili, pico de gallo, olives noires, mozzarella, salsa, sour cream, guacamole, jalapeno and lime sauce



COFFEE AND HOT BEVERAGES



Cup Bowl Double

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

Brazilian	9,50
Spanish	9,50
Irish	9,50
Brandy	9,50
Cognac	11,00
Runner of the woods	9,50
Bailey's	9,50
Amarula	9,50

OUR HOMEMADE SWEETS



Crème brûlée <i>Vanilla</i>	10,00
Homemade brownie <i>Served with vanilla ice cream, Singletrack caramel, and whipped cream</i>	12,00
Homemade sugar pie <i>Made with maple syrup, served with vanilla ice cream</i>	13,00
Cheese cake <i>Chef's style</i>	14,00
Italian Tiramisu <i>Chef's secret recipe!</i>	14,00

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

RED WINES

5 oz 9 oz BTL

CARRELOT DES AMANTS **9,00** **15,00** **40,00**

Merlot, Tannat, Cabernet Sauvignon/ France

CHÂTEAU PESQUIÉ **11,00** **18,00** **49,00**

Grenache, Syrah/ France

COSME PALACIO **11,00** **18,00** **49,00**

Tempranillo/ Spain

CLARENDELLE, MÉDOC **12,50** **19,00** **58,00**

Merlot, Cabernet Sauvignon/ France

JONTY'S DUCK-BIO **44,00**

Syrah, Cabernet/ South of Africa

LA RÉSERVE **48,00**

Le Cep d'Argent/ Québec

SAINT COSME **52,00**

Syrah/ Côte du Rhône

LUIGI RIGHETTI VALPOLICELLA RIPASSO **54,00**

Corvina, Rondinella/ Italia

CHÂTEAU PUY CASTERA, APPELLATION HAUT-MÉDOC CONTROLÉE **68,00**

Haut-Médoc 2013/ France

PHILIPPE ALLIET-IP **70,00**

Chinon appellation controlled 2023/ France

CHÂTEAU LOUDENNE- MEDOC CRU BOURGEOIS **72,00**

Cabernet sauvignon, Merlot, 2017/ Bordeaux

LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO **76,00**

Corvina, Rondinella, 2021/ Italia

SAINT-JOSEPH EMISPHÈRE **80,00**

Syrah 2023/ Vallée du Rhône

LOGAN FARRELL-IP **82,00**

Cabernet Sauvignon 2023 / Vallée de Napa

CAMILLE GIROUD **84,00**

Pinot Noir 2022/ Bourgogne

CASTELLO VOLPAIA, CLASSICO RISERVA **98,00**

Chianti, 2020/ Italia

RAINERI-IP **108,00**

Barolo, 2020/ Italia

VOLPAIA, IGT **143,00**

Balifico, 2020/ Italia

BRUNELLO DI MONTALCINO-IP **149,00**

Talenti, 2019/ Italia

CHÂTEAU DE LA CRÉE **188,00**

Premier Cru, Santenay, 2022/ Bourgogne

WHITE WINES

5 oz 9 oz BTL

DOMAINE BOUSQUET-BIO **9,00** **15,00** **41,00**

Chardonnay/ Argentine

CAVE SPRING **10,00** **17,00** **45,00**

Riesling/ Ontario

LUIGI RIGHETTI DELLE VENEZIE- IP **11,00** **18,00** **49,00**

Pinot grigio/ Italia

JONTY'S DUCK- BIO **44,00**

Chenin blanc/ South of Africa

CHATEAU PESQUIÉ-BIO **49,00**

Viognier/ France

WESZELI- BIO **50,00**

Grüner veltliner/ Autriche

IL PALAZZO **57,00**

Vermentino/ Italia

BAUDRY DUTOUR- LE PETIT LIEU-DIT- IP **56,00**

Sauvignon Blanc, 2023/ France

DOMAINE DES FINES CAILLOTTES **58,00**

Sauvignon blanc, 2023/ France

LA PERLE DE BAUDOUIN **68,00**

Chablis, 2023/ Bourgogne

VIN SANS ALCOOL

NATUREO- 0.5 **6,50** **8,25** **31,00**

Muscat/ Spain

VIN ROSÉ

CONDE VALDEMAR RIOJA **9,50** **16,00** **42,00**

Rioja Oriental/ Spain

MOUSSEUX - CHAMPAGNE

CLOS AMADOR **41,00**

Brut Reserva/ Spain

CHAMPAGNE AYALA **115,00**

Brut Reserva/ France

MOËT & CHANDON **125,00**

France

BOLLINGER- SPÉCIAL CUVÉE BRUT **166,00**

France