

# Breakfasts

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



## COFFEES AND HOT BEVERAGES



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

<b>Traditional</b>	7,00
One egg with bacon or sausage or ham	
<b>Crepe choco-fruits</b>	7,00
<b>French toasts</b>	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

## STARTER

Homemade fries	6.25
Chef's soup	6.00
Basket of homemade chips	7.50

**Chicken wings BBQ SAUCE**  
1/2 lbs/ 12.00 1 lbs/ 24.00

**Fried onion rings** 12.25

**The cyclist's nachos** 21.00

*pico de gallo (tomatoes, onions, corn, cilantro), mozza, salsa, sour cream, jalapeño and lime sauce*

*treat yourself to a gourmet version with chicken* 25.00

**Breaded fondue** 14.95

*homemade smoked Perron cheese, stuffed with bacon and jalapeño, accompanied by Roquemont beer jelly*

**Fried squids** 16.50

*spicy sauce and lemon wedges, salad*

**Egg roll** 14.00

*duck, vermicelli and wakame salad, ponzu sauce*

**Salmon tartar duo** 15.00

*fresh salmon and hot smoked salmon, citrus sauce, served with taro chips*

**Oignon soup** 13.50

*with beer, scraped cheese from Fromagerie Des Grondines*

**Cassolette** 14.00

*snails, dried tomatoes, shallots, brie cheese sauce, honey caramelized walnuts*

**Fried cheese curds** 19.50

*served with homemade apple butter*

## Between buns



**Burger 100% Portneuf** 22.00

*beef from The Sylvia Farm, cheese from Grondines factory, organic tomato, bread from Le Soleil Levain bakery, Charcoal Milker beer mayonnaise, caramelized onions sauce served with homemade fries*

**Burger Roquemont** 23.00

*fried chicken thigh, tomato seasoned with basil, chipotle mayonnaise*  
*Treat yourself with a bacon version*

**Club Sandwich** 19.00

*homade bacon, tomato, salad, served with homemade fries and homemade coleslaw*

**Suggestion du jour** 14.95

**Pâte du moment** 16.00

**Grillade du chef** 19.00

**Dessert du jour** 3.75

Disponibles du mardi au vendredi (11h00 à 14h00)  
Inclut soupe ou salade, thé ou café

## Repas

**Salmon plate** 26.95

*glazed salmon, wasabi risotto croquette, sautéed baby bok choy, mushrooms and sesame*

**Egg roll salad** 22.50

*rice vermicelli salad, duck egg roll, wakame, ponzu sauce*

**Roasted blood pudding** 24.95

*celery root puree, seasonal vegetables, apple juliennes with red wine sauce*

**Tartar duo** 26.50

*fresh salmon and hot-smoked salmon, citrus sauce, taro chips, salad and homemade fries*

**Trout fish n'Chip** 24.95

*beer batter, coleslaw, dill sauce and homemade fries*

**Fried chickem** 24.25

*fried chicken thigh, spicy honey, root vegetable and cabbage salad, served with house fries*

**Mussels and fries** 23.50

*served in a homemade beer sauce*

## Our beers



**ROQUEMONT- Blonde Ale**

**LA PAULIN- Kolsh**

**LA VOYER- Belgian White**

**CHARLOTTE- Irish Red**

**SINGLETRACK- American IPA**

**CHARCOAL MILKER- Milk Stout**

**ROSAVIE- Sour Raspberry**

**CIDRE MILTON- Apple Cider**

Glass 8 oz at 2.75 :

**Roquemont - Blonde Ale**

**Charlotte - Irish Red**

**Voyer - Belgian White**

## Poutine

**Brewer's Poutine**

*onions confit, aged Perron cheese, bacon strips, green pepper and dark beer sauce*  
moderate 16.75 / appetite 19.75

**Wood runner poutine**

*blueberry boar sausages, aged Perron cheese and bacon strips, balsamic and blueberry sauce*  
moderate 16.75 / appetite 19.75

**Tao poutine**

*Fried chicken, cheese curds, cashews, green onions, tao and sesame sauce*  
moderate 18.00 / appetite 21.00

**Regular poutine**

moderate 13.00 / appetite 16.00

## Desserts

**Crème brûlée** 10.00

**Iced jar** 11.00

**Homemade vanilla ice cream, Singletrack cramel, pieces of brownies, whipped cream**

**Homemade old fashioned sugar pie** 12.00  
*Served with vanilla ice cream*

**Look on our slates to find our seasonal beers!**

**Glass: 6.25 Pint: 8.50**



# Dinner

BEGINS AT 5PM



## Table d'hôte

Add 18.00\$ to any appetizers on the menu

Include your choice of an appetizer up to 15.00\$,  
dessert of the day or alcoholized coffee,  
tea or coffee

## APPETIZERS TO START OR SHARE



<b>Homemade fries</b>	<b>6,25</b>
<b>Chef's soup and homemade garnish</b>	<b>6,00</b>
<b>Basket of homemade chips</b>	<b>7,50</b>
<b>Chicken wings covered in Beer BBQ Sauce</b> 1/2 LBS/ 12.00 1 LBS/ 24.00	
<b>Fried onion rings in batter</b>	<b>12,25</b>
<b>Breaded fondue</b> Homemade smoked Perron cheese, stuffed with bacon and jalapeño, accompanied by Roquemont beer jelly	<b>14,95</b>
<b>The cyclist's nachos</b> Pico de gallo (tomatoes, onions, corn, cilantro), mozzarella cheese, salsa, sour cream, jalapeño and lime sauce	<b>21,00</b>
<i>Treat yourself to a gourmet version with chicken</i>	<b>25,00</b>
<b>Gratinated crostinni</b> Mushrooms, duck confit, salad, balsamic reduction	<b>13,50</b>
<b>Fried calamari in batter</b> Spicy sauce and lemon wedges, salad	<b>16,50</b>
<b>Egg roll</b> Duck, vermicelli and wakame salad, ponzu sauce	<b>14,00</b>
<b>Salmon tartar duo</b> Fresh salmon and hot smoked salmon, citrus sauce, served with taro chips	<b>15,00</b>
<b>Onion soup</b> With beer, scraped cheese from Fromagerie Des Grondines	<b>13,50</b>
<b>Casserole</b> Snails, dried tomatoes, shallots, brie cheese sauce, honey caramelized walnuts	<b>14,00</b>
<b>Fried cheese curds</b> Served with homemade apple butter	<b>19,50</b>



## SALADS



<b>Egg roll salad</b> Rice vermicelli salad, duck egg roll, wakame, ponzu sauce	<b>22,50</b>
<b>Chicken and grilled vegetable salad</b> Grilled vegetables, cheese and avocado mousse, grilled chicken	<b>25,00</b>

## PASTA



<b>Fettucini</b> Braised beef, red wine sauce, burgundian garnish	<b>24,75</b>
<b>Seafood lasagna</b> Shrimp, scallops, mussels, clams, salmon, mussel soup with spanish saffron	<b>36.00*</b>

\*Not available with the hotel  
and dinner package

Supplement of \$5



## POUTINES



### Brewer's Poutine

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

moderate 17,75 appetite 22,00

### 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

## BETWEEN BUNS



### 100% Portneuf Burger

22,00

Beef from the Syldia Farm, cheese  
from Grondines factory, organic  
tomato, bread from Le Soleil  
Levain bakery, Charcoal Milker  
beer mayonnaise, caramelized  
onions sauce served with  
homemade fries

### Roquemont Burger

23,00

Fried chicken thigh, tomato  
seasoned with basil, chipotle  
mayonnaise

*Treat yourself with a bacon version*

### Club sandwich

19,00

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

## CHILDREN



Pennes gratinated 8,95

Fish n'chips 8,95

Poutine 8,95

Chicken Nuggets 8,95

*Includes juice and an ice  
cream dessert*



**Fried chicken 24,25**

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

**Osso buco 26,00**

Cauliflower puree, vegetable garden, beer-braised pork

**Roasted blood pudding 24,95**

Celery root puree, seasonal vegetables, apple juliennes with red wine sauce

**Flank steak Angus AAA 6oz 31,00**

Fried potatoes, burgundy garnish, red wine sauce

**New York certified Angus Beef AAA Aged 10oz 45,95\***

Served with a green pepper sauce

**New York certified Angus Beef AAA Aged 14oz 57,95\***

Served with a green pepper sauce

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

\*Not available with the hotel and dinner package

10oz, Supplement of \$10

14oz, Supplement of \$18

**FISH AND SEAFOOD**



**Salmon plate 26,95**

Glazed salmon, wasabi risotto croquette, sautéed baby bock choy, mushrooms and sesame

**Trout Fish n'Chip 24,95**

Beer batter, coleslaw, dill sauce and homemade fries

**Mussels and fries 23,50**

Served in homemade beer sauce

**Tartar duo 26,50**

Fresh salmon and hot-smoked salmon, citrus sauce, taro chips, salad and homemade fries

**EXTRAS**



**Mix of sautéed mushrooms 4,75**

**Baked potato gratinated 5,00**

**Extra regular poutine 5,00**

**Extra poutine (brewer, runner, tao) 7,50**

**Extra sauce 3,50**

**Extra bacon 3,50**

**Extra salad 3,50**

\*Extras only for diner and appetizers

## COFFEE AND HOT BEVERAGES



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

## TO PLEASE YOUR SWEET TOOTH



<b>Crème Brûlée</b> 	10,00
<b>Iced jar</b>  Homemade vanilla ice cream, Singletrack caramel, pieces of brownies, whipped cream	11,00
<b>Homemade old-fashioned sugar pie</b> Served with vanilla ice cream	12,00

## ALCOHOLIZED COFFEE AVAILABLE!





## RED WINES

	GLASS		BTL
	125ml	255ml	750ml
	5oz	9oz	26oz
<b>CARRELOT DES AMANTS</b> Merlot, Tannat, Cabernet Sauvignon/ France	9.00	15.00	40.00
<b>CHATEAU PESQUIÉ-BIO</b> Grenache, Syrah/ France	11.00	18.00	49.00
<b>INNISKILLIN</b> Pinot Noir/ Ontario	10.00	16.50	46.00
<b>WENTE</b> Cabernet sauvignon/ California	11.50	19.00	56.00
<b>JONTY'S DUCK- BIO</b> Syrah, Cabernet/ South Africa			44.00
<b>MARCEL MALBEC- IP</b> Malbec/ France			47.00
<b>BÛ- SIGNATURE</b> Merlot, Cabernet sauvignon/ France			48.00
<b>SAINT COSME</b> Syrah/ France			52.00
<b>VALPOLICELLA RIPASSO-IP</b> Corvina, Rondinella/ Italia			62.00
<b>BEAUJOLAIS FRUCTUS AGAPÉ- IP</b> Gamay/ France			66.00
<b>BLACK SAGE VINEYARD</b> Merlot/ Okanagan Valley			74.00
<b>REMO FARINA DELLA VALPOLICELLA</b> Amarone/ Italia			76.00
<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> Corvina, Rondinella/ Italia			76.00
<b>CHÂTEAU GRANDCHEMIN MONTPLAISIR/ SAINT-ESTEPHE- IP 2015</b> Merlot, Cabernet Sauvignon/ Bordeaux			89.00
<b>THE PRISONER</b> Zinfandel, Cabernet sauvignon/ California			92.00
<b>PASCAL BOUCHARD- IP- BIO</b> Pinot Noir/ Bourgogne			92.00
<b>MERUM PRIORATI INICI- IP</b> Grenache, Syrah, Carignan, Cabernet Sauvignon/ Spain			105.00

\* IP- Importation privée

## WHITE WINES

	GLASS		BTL
	125ml	255ml	750ml
	5oz	9oz	26oz
<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>CHATEAU PESQUIÉ-BIO</b> Viognier/ France	11.00	18.00	49.00
<b>JONTY'S DUCK- BIO</b> Chenin blanc/ South Africa			44.00
<b>WESZELI- BIO</b> Grüner veltliner/ Austria			50.00
<b>WENTE</b> Chardonnay/ California			54.00
<b>MOILLARD</b> Chablis/ Bourgogne			62.00
<b>MALIVOIRE- IP</b> Pinot Gris/ Ontario			65.00
NON-ALCOHOLIC WINE			
<b>NATUREO- 0.5</b> Muscat/ Spain	6.50	8.25	31.00
ROSÉ WINE			
<b>KIM CRAWFORD</b> New- Zealand	10.50	18.00	50.00
SPARKLING- 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			130.00
<b>VEUVE CLICQUOT</b> France			140.00