

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 (tomatoes, onions, corn, cilantro), black olives, mozza, salsa, sour cream, jalapeño and lime sauce

Chicken version 24.00
Chili version 28.00

Four cheese arancinis 13.50

Fried squids 15.00
spicy sauce and lemon quarters, salad

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

Cassolette 13.00
snails, dried tomatoes, shallots, brie cheese sauce, honey caramelized walnuts

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

Hunter's tacos (2x) 15.00
Ground elk chili, pico de gallo (tomatoes, onions, corn, cilantro), cheddar and mozzarella cheese blend

Breaded cheese curds 18.75
Served with homemade applesauce

Onion soup 13.50
Onion soup with beer, grated cheese of Fromagerie Des Grondines

Warm olives 9.85

Main dishes

Salmon plate 26.95
glazed grilled salmon, warm Brussels sprout salad, wild Charlevoix mushrooms, wakame, leek fillets, cashew nuts and drizzle of Asian 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 22.00
fried chicken thigh, spicy honey, root vegetable and cabbage salad, served with homemade fries

Cannelloni of Wapiti 24.00
Two house-made cannelloni baked in the oven, served with marinara and Alfredo sauce

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

Hunter's tacos (3x) 23.50
ground elk chili, pico de gallo (tomatoes, onions, corn, cilantro), cheddar and mozzarella cheese blend

Caesar salad 21.00

Desserts

Crème brûlée 9.00
Vanilla based

Homemade brownie 11.00
Served with vanilla ice cream, Singletrack caramel, whipped cream

Homemade sugar pie 12.00
Served with vanilla ice 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 22.00

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 26.50

Burgers and more

Burger 100% Portneuf 22.50
Angus AAA beef, cheese from Fromagerie des Grondines, 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, vegetable relish

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

Dinner

TO START OR SHARE!

Homemade Fries 	5,75
Basket of House Chips with Roquemont Spices	6,25
Homemade Chicken Wings BBQ sauce or spicy sauce 1/2 LBS/12.00 1 LBS/24.00	
Warm olives	9,85
Onion Soup Made with beer and Swiss Emmental cheese	13,50
Beer-Battered Onion Rings	13,00
Four cheese arancinis Served with homemade marinara sauce	13,50
Breaded Cheese Curds Served with homemade apple butter	18,75
Fried Calamari in a Cornmeal Crust With spicy emulsion, lemon wedge, and summer salad	15,00
Cyclist's Nachos Pico de gallo (tomatoes, onions, corn, cilantro), black olives, mozzarella cheese, salsa, sour cream, guacamole, jalapeño sauce, and lime	21,00
Chicken Nachos Pico de gallo (tomatoes, onions, corn, cilantro), black olives, mozzarella cheese, salsa, sour cream, guacamole, jalapeño sauce, and lime, grilled chicken	24,00
Hunter's Nachos Ground elk chili, pico de gallo (tomatoes, onions, corn, cilantro), black olives, mozzarella cheese, salsa, sour cream, guacamole, jalapeño sauce, and lime, diced zucchini and onions, diced tomatoes, red wine, and spices	28,00
Escargot casserole With Pernod, butter pastry, and spicy candied pecans	13,00
Cod Tacos (2x) Cod, lettuce, onions, capers, and citrus sauce	14,00
Hunter's Tacos (2x) Ground elk chili, pico de gallo (tomatoes, onions, corn, cilantro), cheddar and mozzarella cheese blend	15,00
Salmon Tartare Fresh salmon and cold-smoked salmon, citrus sauce, served with taro chips	16,00
Beef Tartare Diced prosciutto and sun-dried tomatoes, fresh basil, chives, toasted pine nuts, Charlotte-vinegar reduction, pepper, Dijon mustard, Grana Padano cheese	17,00

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



SALADS AND TARTARES



Warm seared sake tuna salad	29,00
Tuna, red onion, tomatoes, avocados, cucumber, hard-boiled egg, black olives, asparagus, bell peppers, and lemon	
Caesar Salad	21,00
Grilled chicken, house-smoked bacon from our smokehouse, Parmesan cheese, and croutons	
Salmon Tartare	25,00
Fresh salmon and cold-smoked salmon, citrus sauce, served with house salad and fries	
Italian-Style Beef Tartare	28,00
Brunoise of prosciutto and sun-dried tomatoes, fresh basil, chives, toasted pine nuts, Charlotte-vinegar reduction, pepper, Dijon mustard, Grana Padano cheese, served with fries and julienned salad	

PASTA



Cannelloni of wapiti	24,00
Two house-made cannelloni baked in the oven, served with marinara and Alfredo sauce	
Tuscan-Style Chicken Fettuccine	21.00
Sun-dried tomatoes, pesto, onions, garlic butter, chicken, cream and marinara sauce, white wine	
Penne Arrabbiata	19.00
Chorizo sausage, red onions, bell peppers, black olives, and spicy marinara sauce, freshly grated Grana Padano cheese	
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	

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

Steak Philly Poutine

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

moderate 22,00 appetite 26,50

CHILDREN



Gratinated pasta	8,95
Fish n'chips	8,95
Poutine	8,95
Chicken Nuggets	8,95

*Includes juice and an ice
cream dessert*

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, vegetable relish

100% Portneuf burger

22,50

AAA Angus beef, cheese from
Grondines factory, organic
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

Grilled salmon burger

20,00

Avocado mousse, capers, red onions,
lettuce, and tomato

Louisiana-style grilled chicken burger

19,50

Mango chutney, Southwestern
mayonnaise, L'Arrière-cour raclette
cheese, lettuce, and tomato

Mr. Séguin burger

23,00

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

Mushroom and swiss Burger

20,00

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

MEATS



Fried chicken 22,00

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

Roasted homemade black pudding 24,95

Mashed potatoes puree, seasonal vegetables, julienned apples with red wine sauce

Nagano pork tomahawk 9oz 26,00

Shrimps sauce flambéed with cognac served with risotto and asparagus

Grilled flank steak Angus AAA 6oz 29,00

Confit potatoes, wild mushrooms from Charlevoix, served with a creamy Port 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

FISH AND SEAFOOD



Salmon plate 26,95

Glazed grilled salmon, warm Brussels sprout salad, wild Charlevoix mushrooms, wakame, leek fillets, cashew nuts and drizzle of Asian 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

Homemade mussels dijon and cream style with fries 24,00

POKÉ BOWL



Veggie Poké 20,00

Calrose rice, avocado, edamame, cucumber, fried wonton, wakame and julienne of winter vegetables

Posseidon Poké 25,00

Calrose rice, avocado, edamame, cucumber, fried wonton, wakame, sake tuna tataki, scallop tartare and julienne of winter vegetables

Roquemont Poké 24,00

Calrose rice, avocado, edamame, cucumber, fried wonton, wakame, Angus AAA beef tataki, grilled lemon-pepper chicken and julienne of winter vegetables

EXTRAS



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
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		

TO PLEASE YOUR SWEET TOOTH



Crème Brûlée <i>Vanilla based</i>	9.00
Homemade brownie <i>Served with vanilla ice cream, Singletrack caramel, whipped cream</i>	10.00
Homemade sugar pie <i>Served with vanilla ice cream</i>	12.00
Sweet Surprise of the Moment	11.00
Cheesecake <i>Chef style</i>	13.00



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
WENTE Cabernet sauvignon/ California	12.00	19.00	56.00
JONTY'S DUCK-BIO Syrah, Cabernet/ South Africa			44.00
SAINT COSME Syrah/ France			52.00
LUIGI RIGHETTI VALPOLICELLA RIPASSO Corvina, Rondinella/ Italia			54.00
PHILIPPE ALLIET-IP Appellation chinon contrôlée/ France			70.00
CHÂTEAU LOUDENNE- MEDOC CRU BOURGEOIS			72.00
LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO Corvina, Rondinella/ Italia			76.00
LOGAN FARRELL-IP Cabernet Sauvignon / Napa Valley			82.00
CHÂTEAU GRANDCHEMIN MONTPLAISIR/ SAINT-ESTEPHE- IP 2015 Merlot, Cabernet sauvignon/ Bordeaux			89.00
THE PRISONER Zinfandel, Cabernet sauvignon/ California			92.00
MERUM PRIORATI INICI-IP Grenache, Syrah, Carignan, Cabernet Sauvignon/ Spain			105.00
RAINERI-IP Barolo/ Italia			108.00
BRUNELLO DI MONTALCINO-IP Talenti, 2019/ Italia			149.00

* IP- Importation privée

WHITE WINES

	5 oz	9 oz	BTL
DOMAINE BOUSQUET-BIO Chardonnay/ Argentine	9.00	15.00	41.00
CAVE SPRING Riesling/ Ontario	10.00	17.00	45.00
LUIGI RIGHETTI DELLE VENEZIE- IP Pinot grigio/ Italie	11.00	18.00	49.00
JONTY'S DUCK- BIO Chenin blanc/ Afrique du sud			44.00
CHATEAU PESQUIÉ-BIO Viognier/ France			49.00
WESZELI- BIO Grüner veltliner/ Autriche			50.00
WENTE Chardonnay/ Californie			54.00
BAUDRY DUTOUR- LE PETIT LIEU-DIT- IP Sauvignon Blanc/ France			56.00
DOMAINE DES FINES CAILLOTES Sauvignon blanc/ France			58.00
BAUDOUIN MILLET- CHABLIS LA PERLE DE BAUDOUIN- IP Chardonnay/ France			66.00
NO ALCOHOL WINE			
NATUREO- 0.5 Muscat/ Espagne	6.50	8.25	31.00
ROSÉ WINE			
CARRELOT DES AMANTS Merlot, Côt / France	8.00	12.00	36.00
			41.00
SPARKLING - CHAMPAGNE			
CLOS AMADOR Brut Reserva/ Espagne			115.00
CHAMPAGNE AYALA Brut Reserva/ France			125.00
MOËT & CHANDON France			166.00
BOLLINGER- SPÉCIAL CUVÉE BRUT France			