

BELLERIVE

Menu prepared by Chef Christophe Annerose
Dessert menu by Chef Abdelaziz Limounii



Service and taxes are not included

STARTERS

Charlevoix Cheese Fondue  **16**
Parmesan-style, Charlevoix cheeses, rhubarb-ginger chutney

Two-Salmon Tartare    **Pêche responsable**
Responsible fishing **22**
Smoked raw salmon, yuzu pearls, dill oil, pickled beets

Manoir Richelieu Andalusian Gazpacho  **15**
Chilled Charlevoix tomato soup, fresh dill, peppered bread crisp

QUICK BITES

 **Nordic Shrimp Roll Duo** **24**
Two toasted brioche rolls, St. Lawrence Estuary shrimp, lemon-yogurt dressing, crisp celery, fresh dill



Club Sandwich  **26**
Chicken, crispy bacon, seasonal tomatoes, smoked black garlic mayonnaise

Blue Cod Fish & Chips   **Pêche responsable**
Responsible fishing **25**
Crispy panko coating, tartar sauce, citrus zest, house fries


Katsu Chicken Burger **30**
Spicy mayonnaise, aged St-Fidèle cheddar, creamy coleslaw

Vegetarian Burger  **26**
House-made beet and red bean patty, smoked aioli, Belle Brune cheese from St-Fidèle

SALADS

 **Traditional Caesar**  **20**
Crisp romaine lettuce, light yogurt and lemon dressing, puffed buckwheat from Belles Récoltes, shaved Hercule cheese from Charlevoix

Add crispy chicken **+ 5**

Charlevoix Terroir  **24**
Smoked duck breast from the Basque farm, savoury granola from Belles Récoltes, thinly sliced Granny Smith apple, Charlevoix cider vinaigrette, maple syrup

LUNCH MENU

MAIN COURSES

Organic Rosemary Chicken Skewers **34**
Ginger-marinated chicken thighs glazed with Manoir's rosemary-infused honey, sweet potato mille-feuille, smoked paprika mousseline

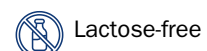
 **Maple and Dark Malt Baby Back Ribs**  **32**
French fries, cabbage and carrot coleslaw

Fir-Infused Mussels Marinière  **28**
Prepared with white wine and shallots, house fries

Charlevoix-Inspired Grilled Salmon **36**
Seasonal fruit and herb vinaigrette, Charlevoix spelt risotto, crisp green vegetables

Wild Pepper Flank Steak **38**
Dune pepper red wine butter, crushed Kennebec potatoes, seasonal vegetables

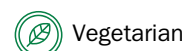
Spaghetti Bolognese **28**
Traditional slow-simmered meat sauce (veal, pork and beef), celery, carrots and tomatoes



Lactose-free



Gluten-free



Vegetarian

Please advise us of any dietary restrictions or food allergies.

 Signature dishes

SIDE DISHES

House Kennebec Fries **12**
Hand-cut local potatoes

Grilled Summer Vegetables **11**
Glazed with Manoir's honey, fresh thyme

Manoir's Green Salad **10**
Young greens from JardinsÉcho Logiques, apple cider vinaigrette from Vergers Pedneault

1608 Mac and Cheese **12**
Made with melted Charlevoix cheese

DESSERTS

Classic Lemon Meringue Pie **12**
Crisp shortcrust pastry, tangy lemon curd, toasted meringue

 **Signature Cheesecake** **13**
Blueberry and lemon

Fresh Fruit Salad with Vanilla Syrup **14**
Fresh seasonal fruit and vanilla syrup

S'mores Cake **16**
Light vanilla sponge cake, melted housemade marshmallow, silky two-chocolate ganache, vanilla-infused crème anglaise and Graham cracker crumble

In support of the Make-A-Wish Foundation, Fairmont donates \$5 from every sale of this dessert, specially created by our chef.

BEVERAGE MENU



WHITE WINE

	5oz	8oz	BTL
Fioroso Bianco Chardonnay, Pinot Blanc (Italie)	12	19	60
Fontamara, Pinot Grigio - 2025 Pinot Grigio, Terre di Chieti I.G.T (Italie)	13	20	68
Chateau Pesquié, Les Terrasses - 2024 Clairette, Roussanne, Viognier, Grenache blc (France)	14	22	70
Domaine de la Bretonnière, Sauvignon - 2024 Sauvignon (France)			85
Les Petits Cailloux, Blanc - 2023 Saint Pépin (Québec)			95
Domaine Ellevin, Petit Chablis - 2024 Chardonnay (France)			125

RED WINE

	5oz	8oz	BTL
Fioroso Rosso Cabernet Sauvignon, Merlot (Italie)	12	19	58
Chateau Pech-Ceyleran, Cuvée Omblin - 2023 Merlot (France)	13	20	68
Petits cailloux, Rouge - 2021 Frontenac, Marechal Foch, St Croix (Québec)	14	22	82
Poggiotondo, Chianti - 2024 Sangiovese (Italie)			78
Dominique Piron, Morgon La Chanaise - 2023 Gamay (France)			90
Karl May, Pinot Noir - 2022 Pinot Noir (Allemagne)			95
Domaine des Gourdins, Saint-émilion - 2015 Cab Sauvignon, Cab Franc, Merlot (France)			105

ROSÉ WINE

	5oz	8oz	BTL
Reine Juliette - 2025 Syrah, Grenache (France)	13	20	65
La Morandière, Rosé - 2025 Pinot Noir (France)	17	27	85

BUBBLES

	5oz	8oz	BTL
Terre Dei Buth, Spumante Glera, Veneto D.O.C (Italie)	14	22	68
Pereventura, Clos Amador Reserva Cava Macabeo, Xarel-lo, Parellada (Espagne)	16	26	78
Ruffino Lumina, Prosecco Rose Extra Dry Glera, Pinot noir, D.O.P (Italie)			80

DRAFT BEERS 8/13

Stella Artois
Chipie Pale Ale Rousse
Budweiser
Lacroix
Goose Island

BOTTLED BEERS 10

Bud Light
Corona
Michelob Ultra
Smirnoff ICE

CHARLEVOIX LOCAL BEERS 15

BLNX
Blanche du Manoir
Flacatoune IPA
Blanche de Charlevoix
La vache folle Rousse
La vache folle Milk Stout
Dominus Vobiscum DOUBLE

ALCOHOL-FREE BEERS 10

Corona 0 %
Zéro dans lune 0 %

BEVERAGES 5/9

Water
Sparkling water
Soft drinks

COCKTAILS 18

Kir Charlevoisien
Red, white or rosé sangria
Aperol Spritz, Limoncello Spritz
Bloody Caesar
Mojito
Old Fashioned

MOCKTAILS 10

Strawberry & hibiscus
Mango & passion fruit
Apple & kiwi

SPIRITS

Rhum bacardí 12
Jack Daniel's 14
Bombay Sapphire 14
Vodka grey goose 16
Baileys 12
Limoncello 12
Grand Marnier 14
Cognac hennessy VS 14
Cidre de glace 14
Belle de brillet 14
Tequila Hornitos 14

ALCOHOLIC COFFEES 16

Bailey's coffee
Brazilian coffee
Spanish coffee
Irish coffee
Richelieu coffee

For tailored wine recommendations, feel free to ask your server for advice.