


STARTERS

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

Shrimp Ceviche & Leche de Tigre   **17**
Marinated with lime, ginger and chili, pickled red onions, roasted corn, cilantro

 **Beef Tartare** **22**
Boreal haskap and raspberry condiment, Fleurmier cheese and elderflower emulsion

Crispy Cod Accras  **19**
Aioli infused with preserved lemon and citrus zest aioli

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

STARTERS

TO SHARE

Charlevoix Mezze Duo   **24**
Nordic saffron chickpea hummus, smoked eggplant zaalouk, pita bread

Estuary Fried Seafood **26**
Assorted cod accras and Parmesan tempura calamari, lime tartar sauce, housemade Togarashi seasoning

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

BELLERIVE

DINNER MENU





MAIN COURSES

 **Anticucho Grilled Octopus**   **38**
Quinoa salad, roasted corn, confit cherry tomatoes, black garlic emulsion, Charlevoix Gorria pepper


Shrimp and Charlevoix Chorizo Linguini **29**
Artisanal pasta, smoked tomato sauce, basil


Grilled Beef Shoulder Tender **40**
Creamy mashed potatoes, rich beef jus with Charlevoix Gorria pepper

Maple-Braised Quebec Lamb Shank **48**
Creamy polenta with boreal herbs, maple-reduced jus

 **Plant-based steak**    **42**
Grilled cauliflower steak with brown butter, chickpea mousseline, roasted hazelnut gremolata and cider-glazed grapes

Royal Bellerive Burger **34**
Beef patty, melted Fleurmier cheese, heirloom tomato confit, hibiscus-pickled red onions, kalamansi mayonnaise

 Lactose-free

 Gluten-free

 Vegetarian

Please advise us of any dietary restrictions or food allergies.

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





 Signature dishes


Service and taxes are not included

DISHES TO SHARE

(RECOMMENDED FOR 2 PEOPLE)

 **Portuguese-Style Grilled Chicken** **72**
Half a chicken marinated with piri-piri and fresh herbs, served with roast potatoes
Signature sauce: piri-piri chicken jus

Charlevoix Trilogy  **78**
Beef shoulder tender, two marinated shrimp skewers and Charcuterie Charlevoisienne's signature sausage, served with mashed potatoes
Signature sauces: rich jus and Gorria pepper mayonnaise

 **Veal Tagine** **74**
Spiced veal osso buco, prunes, fried almonds, sesame, pearl couscous
Signature Sauce: reduced braising jus with ginger and cinnamon

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

Vanilla Crème Brûlée **11**
Pecan biscuits

Opéra Café from Brûlerie Charlevoix **12**
Coffee-flavoured crème anglaise

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

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

BUBBLES

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.