

STARTERS

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

Two-Salmon Tartare    **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

(SERVED WITH A GREEN SALAD OR HOUSE FRIES OF YOUR CHOICE)

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

Club Sandwich  **28**
Chicken, crispy bacon, seasonal tomatoes, smoked black garlic mayonnaise

Blue Cod Fish & Chips   **25**
Crispy panko coating, tartar sauce, citrus zest

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

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

SALADS

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

Add crispy chicken **+ 5**

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

BELLERIVE

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

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



Service and taxes are not included

SIDE DISHES

House Fries **8**
Hand-cut local potatoes

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

Manoir’s Green Salad **8**
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.



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BELLERIVE

BEVERAGE MENU

Your feedback helps us improve !
Leave a review on Google
and help us continue to provide the very best.



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 Pesqui�, Les Terrasses - 2024 Clairette, Roussanne, Viognier, Grenache blc (France)	14	22	70
Domaine de la Bretonni�re, Sauvignon - 2024 Sauvignon (France)			85
Les Petits Cailloux, Blanc - 2023 Saint P�pin (Qu�bec)			95
Domaine Ellevin, Petit Chablis - 2024 Chardonnay (France)			125

BUBBLES

Terre Dei Buth, Spumante Glera, Veneto D.O.C (Italie)	14	22	68
Pere ventura, 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

RED WINE

	5oz	8oz	BTL
Fioroso Rosso Cabernet Sauvignon, Merlot (Italie)	12	19	58
Chateau Pech-Ceyleran, Cuv�e Omblin� - 2023 Merlot (France)	13	20	68
Petits cailloux, Rouge - 2021 Frontenac, Marechal Foch, St Croix (Qu�bec)	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�milion - 2015 Cab Sauvignon, Cab Franc, Merlot (France)			105

ROS  WINE

Reine Juliette - 2025 Syrah, Grenache (France)	13	20	65
La Morandi�re, Ros� - 2025 Pinot Noir (France)	17	27	85

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 %	
Z�ro dans lune 0 %	

BEVERAGES

	5/9
Water	
Sparkling water	
Soft drinks	

COCKTAILS

	18
Kir Charlevoisien	
Red, white or ros� sangria	
Aperol Spritz, Limoncello Spritz	
Bloody Caesar	
Mojito	
Old Fashioned	

MOCKTAILS

	10
Strawberry & hibiscus	
Mango & passion fruit	
Apple & kiwi	

SPIRITS

Rhum bacard�	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.