

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 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 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

BELLERIVE

DINNER MENU

MAIN COURSES

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

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

Plant-based steak 34
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

	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
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

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.