

# Breakfasts

SATURDAY/SUNDAY: 7H TO 12H  
 MONDAY TO FRIDAY: 7H TO 11H



## COFFEES AND HOT BEVERAGES



	Cup	Bowl	Double
<b>Latte</b> Espresso, hot frothed milk	4,25	5,25	
<b>Cappuccino</b> Espresso with frothed milk	4,25		4,95
<b>Espresso</b>	3,50		3,75
<b>Long espresso</b>	3,50		3,75
<b>Con Panna</b> Espresso with whipped cream	3,95	4,95	
<b>Moccaccino</b> Hot chocolate with espresso	3,95		4,95
<b>Filtered coffee</b>	3,00		
<b>Hot chocolate</b>	3,00		
<b>Herbal tea</b>	2,50		
<b>Classic tea</b>	2,50		
<b>Green tea</b>	2,50		
<b>Earl Grey tea</b>	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

<b>Traditional</b> One egg with bacon or sausage or ham	7,00
<b>Crepe choco-fruits</b>	7,00
<b>French toasts</b> Maple syrup and fruits	7,00





## 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 potatoes, 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

Breaded fondue 13.50  
*homemade smoked Perron cheese, stuffed with bacon and jalapeño, accompanied by Roquemont beer jelly*

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*

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  
*sesame-crust salmon, warm salad with fried Brussels sprouts, mushrooms, wakame and cashews*

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*

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, bread from Le Soleil Levain bakery, Charcoal Milk 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!

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

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

<b>Warm seared sake tuna salad</b>	<b>29,00</b>
Tuna, red onion, tomatoes, avocados, cucumber, hard-boiled egg, black olives, asparagus, bell peppers, and lemon	
<b>Caesar Salad</b>	<b>21,00</b>
Grilled chicken, house-smoked bacon from our smokehouse, Parmesan cheese, and croutons	
<b>Salmon Tartare</b>	<b>25,00</b>
Fresh salmon and cold-smoked salmon, citrus sauce, served with house salad and fries	
<b>Italian-Style Beef Tartare</b>	<b>28,00</b>
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



<b>Cannelloni of wapiti</b>	<b>24,00</b>
Two house-made cannelloni baked in the oven, served with marinara and Alfredo sauce	
<b>Tuscan-Style Chicken Fettuccine</b>	<b>21,00</b>
Sun-dried tomatoes, pesto, onions, garlic butter, chicken, cream and marinara sauce, white wine	
<b>Penne Arrabbiata</b>	<b>19,00</b>
Chorizo sausage, red onions, bell peppers, black olives, and spicy marinara sauce, freshly grated Grana Padano cheese	
<b>Scallops and shrimps Linguine</b>	<b>29,00</b>
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, bread from Le Soleil  
Levain bakery, 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

### Maple-Glazed Duck Supreme 38,00

Deglazed with "Coureur des Bois" (a maple liqueur), served over oven-roasted potatoes, winter vegetables, cognac sauce, spicy maple pecans, and maple sugar flakes

### 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

### New York certified Angus Beef AAA Aged 14oz 46,00\*

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 garlic mashed potatoes

\*Not available with the hotel and dinner package

10oz, Supplement of \$10

10oz Supplement of \$15

## 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

22,50

### Fish tacos (3x)

Cod, onions, capers, citrus sauce and homemade fries

22,75

### Cod fish'n chips

Roquemont beer batter, coleslaw, dill sauce and homemade fries

24,00

### Homemade mussels dijon and cream style with fries

## 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
<b>Latte</b> Espresso, hot frothed milk	4,25	5,25	
<b>Cappuccino</b> Espresso with frothed milk	4,25		4,95
<b>Espresso</b>	3,50		3,75
<b>Long espresso</b>	3,50		3,75
<b>Con Panna</b> Espresso with whipped cream	3,95	4,95	
<b>Moccaccino</b> Hot chocolate with espresso	3,95		4,95
<b>Filtered coffee</b>	3,00		
<b>Hot chocolate</b>	3,00		
<b>Herbal tea</b>	2,50		
<b>Classic tea</b>	2,50		
<b>Green tea</b>	2,50		
<b>Earl Grey tea</b>	2,50		

## TO PLEASE YOUR SWEET TOOTH



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



## RED WINES

	5 oz	9 oz	BTL
<b>CARRELOT DES AMANTS</b> Merlot, Tannat, Cabernet Sauvignon/ France	9.00	15.00	40.00
<b>CHATEAU PESQUIÉ-BIO</b> Grenache, Syrah/ France	11.00	18.00	49.00
<b>COSME PALACIO</b> Tempranillo/ Spain	11.00	18.00	49.00
<b>WENTE</b> Cabernet sauvignon/ California	12.00	19.00	56.00
<b>JONTY'S DUCK-BIO</b> Syrah, Cabernet/ South Africa			44.00
<b>SAINT COSME</b> Syrah/ France			52.00
<b>VALPOLICELLA RIPASSO-IP</b> Corvina, Rondinella/ Italia			54.00
<b>BEAUJOLAIS FRUCTUS AGAPÉ- IP</b> Gamay/ France			66.00
<b>CHÂTEAU LOUDENNE- MEDOC CRU BOURGEOIS</b> Cabernet sauvignon, Merlot/ Bordeaux, France			72.00
<b>BLACK SAGE VINEYARD</b> Merlot/ Okanagan Valley			74.00
<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> Corvina, Rondinella/ Italia			76.00
<b>CHÂTEAU GRANDCHEMIN MONTPLAISIR/ SAINT-ESTEPHE- IP 2015</b> Merlot, Cabernet Sauvignon/ Bordeaux			89.00
<b>THE PRISONER</b> Zinfandel, Cabernet sauvignon/ California			92.00
<b>MERUM PRIORATI INICI- IP</b> Grenache, Syrah, Carignan, Cabernet Sauvignon/ Spain			105.00
<b>BRUNELLO DI MONTALCINO</b> Talenti, 2019/ Italie			149.00

\* IP- Importation privée

## WHITE WINES

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