



L'ABORDAGE

LE BISTRO DU CHÂTEAU

Welcome

to our table !



HÔTEL CHÂTEAU
ROBERVAL

OPEN EVERY DAY

BREAKFAST SERVICE: 6:30 A.M. TO 10 A.M. DINNER SERVICE: 5:30 P.M. TO 9 P.M.



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MENU

A la carte

Starters

SOUP OF THE DAY	8 \$
SWEET POTATO FRIES	8 \$
SEASONAL GREENS	9 \$
CAESAR SALAD	9 \$
GRATINÉED BEER & ONION SOUP	13 \$
CHICKEN & PORK IMPERIAL ROLLS	13 \$
GRATINÉED GARLIC ESCARGOTS	13 \$
CHICKEN WINGS, 8 OR 16 PIECES	13 \$ – 22 \$
PANKO-CRUSTED MELTED BRIE	14 \$
PANKO-CRUSTED BRIE, SERVED WITH HONEY AND SEASONAL GREENS	
PANKO SHRIMP	13 \$
SHRIMP COATED IN PANKO BREADING AND FRIED TO GOLDEN PERFECTION. SERVED WITH A SIDE SALAD AND WAFU SAUCE	



Comfort food

POUTINE (REGULAR OR LARGE)	12 \$ – 17 \$
FRENCH FRIES, CHEESE CURDS AND BROWN GRAVY	
ITALIAN POUTINE (REGULAR OR LARGE)	13 \$ – 18 \$
FRENCH FRIES, CHEESE CURDS, GROUND MEAT AND SPAGHETTI SAUCE	
GENERAL TAO POUTINE (REGULAR OR LARGE)	12.49 \$ – 19.99 \$
SERVED WITH CHICKEN PIECES, THAI SAUCE, SESAME SEEDS AND SHALLOTS	
DELUXE CHEESEBURGER	25 \$
MAYONNAISE, KETCHUP, MUSTARD, ONION, PICKLE, LETTUCE, TOMATO, CHEESE, BACON, FRENCH FRIES, COLESLAW	
FISH AND CHIPS	26 \$
COD FILLET SERVED WITH FRENCH FRIES, TARTAR SAUCE AND COLESLAW	
CHICKEN OR BEEF WRAP	21.95 \$ – 23.95 \$
WRAP FILLED WITH TENDER BEEF OR CHICKEN, VEGETABLES, FRENCH FRIES AND A HOUSE SAUCE. WRAPPED IN A SOFT TORTILLA AND LIGHTLY GRILLED FOR EXTRA FLAVOUR. MILD OR SPICY OPTION. SERVED WITH FRENCH FRIES.	

Salads

GRILLED CHICKEN CAESAR SALAD	29 \$
LETTUCE WITH CAESAR DRESSING, PARMESAN SHAVINGS, GRILLED CHICKEN AND BACON.	
CRISPY FRIED DUCK THAI SALAD	34 \$
FRIED DUCK LEG, PINEAPPLE AND CRUNCHY VEGETABLES, SERVED WITH A WAFU SAUCE AND TOPPED WITH TOASTED SESAME SEEDS.	





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Pasta

GRATINÉED CARBONARA WITH BACON 31 \$

LINGUINE BOUND IN A SILKY CREAM, SPRINKLED WITH BACON, ALL DELICATELY GRATINÉED

MAC & CHEESE 22.95 \$

MACARONI COATED IN AN ULTRA-CREAMY CHEESE SAUCE. (GRATINÉED + \$3)

ULTIMATE MAC & CHEESE 25.45 \$

MACARONI COATED IN AN ULTRA-CREAMY CHEESE SAUCE WITH BACON. (GRATINÉED + \$3)

Land & Sea Delights

GENERAL TAO CHICKEN (VEGETARIAN OPTION AVAILABLE) 31 \$

CRISPY CHICKEN OR FRIED CAULIFLOWER, CALROSE RICE, JULIENNED VEGETABLES AND GIN-INFUSED PINEAPPLE.

TUSCAN CHICKEN SKEWER 32 \$

TUSCAN-STYLE SKEWER, RICE AND SEASONAL VEGETABLES

HALF-RACK OF PORK RIBS 33 \$

SERVED WITH BEEMER BBQ SAUCE, FRENCH FRIES AND COLESLAW

BRAISED BEEF 34 \$

SLOW-SIMMERED BRAISED BEEF, SERVED WITH SEASONAL VEGETABLES, A MUSHROOM SAUCE AND THE CHEF'S MASHED POTATOES.

BEEF FLANK STEAK 34 \$

BBQ BEEF FLANK STEAK, SERVED WITH SWEET POTATO FRENCH FRIES AND SHALLOT SAUCE

OSSOBUCO 34 \$

SIMMERED PORK OSSOBUCO, SERVED WITH MASHED POTATOES, SEASONAL VEGETABLES AND A MUSHROOM SAUCE.

BEEF TENDERLOIN 6 OZ 49 \$

VACUUM-SEALED BEEF TENDERLOIN, SERVED WITH DAUPHINOISE POTATOES, A PEPPER SAUCE AND SEASONAL VEGETABLES.

THINLY SLICED BEEF 33 \$

CAMEROONIAN SPECIALTY: THIN STRIPS OF BEEF SAUTÉED WITH ASSORTED VEGETABLES, SERVED ON A BED OF BASMATI RICE

SALMON STEAK 40 \$

GRILLED SALMON SERVED WITH VEGETABLE RICE, SEASONAL VEGETABLES AND VIRGIN OIL

DEVEILED SHRIMP 34 \$

DEVEILED SHRIMP IN A SPICY GARLIC BUTTER, SERVED WITH RICE AND SEASONAL VEGETABLES





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Table d'Hôte



X Starters

SOUP OF THE DAY

SEASONAL GREENS

GRATINÉED BEER & ONION SOUP (EXTRA \$5)

GRATINÉED GARLIC ESCARGOTS (EXTRA \$5)

PANKO-CRUSTED MELTED BRIE (EXTRA \$6)

PANKO-CRUSTED BRIE, SERVED WITH HONEY AND SEASONAL GREENS

X Main Courses

TUSCAN CHICKEN SKEWER

TUSCAN-STYLE SKEWER, RICE AND SEASONAL VEGETABLES

HALF-RACK OF PORK RIBS

SERVED WITH BEEMER BBQ SAUCE, FRENCH FRIES AND COLESLAW

BRAISED BEEF

SLOW-SIMMERED BRAISED BEEF, SERVED WITH SEASONAL VEGETABLES, A MUSHROOM SAUCE AND THE CHEF'S MASHED POTATOES.

BEEF TENDERLOIN 6 OZ (EXTRA \$18)

VACUUM-SEALED BEEF TENDERLOIN, SERVED WITH DAUPHINOISE POTATOES, A PEPPER SAUCE AND SEASONAL VEGETABLES.

THINLY SLICED BEEF

CAMEROONIAN SPECIALTY: THIN STRIPS OF BEEF SAUTÉED WITH ASSORTED VEGETABLES, SERVED ON A BED OF BASMATI RICE

SALMON STEAK (EXTRA \$8)

GRILLED SALMON SERVED WITH VEGETABLE RICE, SEASONAL VEGETABLES AND VIRGIN OIL

DEVILED SHRIMP

DEVILED SHRIMP IN A SPICY GARLIC BUTTER, SERVED WITH RICE AND SEASONAL VEGETABLES

GRATINÉED CARBONARA WITH BACON

LINGUINE BOUND IN A SILKY CREAM, SPRINKLED WITH BACON, ALL DELICATELY GRATINÉED

48.00\$

Simply
GOOD

X Dessert

SUGAR PUDDING CAKE

A COMFORTING LOCAL CLASSIC, GENEROUSLY TOPPED WITH A SWEET SAUCE.

CRÈME BRÛLÉE

DELICATE VANILLA CUSTARD UNDER A CARAMELIZED SUGAR CRUST.

MANGO CHEESECAKE

MANGO CHEESECAKE ON A GINGER GRAHAM-CRACKER CRUST, TOPPED WITH COCONUT FLAKES AND A MANGO COULIS.





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Desserts

SUGAR PUDDING CAKE 10 \$

A COMFORTING LOCAL CLASSIC, GENEROUSLY TOPPED WITH A SWEET SAUCE.

CRÈME BRÛLÉE 10 \$

DELICATE VANILLA CUSTARD UNDER A CARAMELIZED SUGAR CRUST.

MANGO CHEESECAKE 12 \$

DECADENT MANGO CHEESECAKE WITH A SPICED GINGER GRAHAM-CRACKER CRUST. TOPPED WITH A SILKY FONDANT, COCONUT FLAKES AND A MANGO COULIS.

Coffee & tea included



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Kids



CHICKEN TENDERS

SERVED WITH FRENCH FRIES AND BEEMER BBQ SAUCE



SPAGHETTI

SPAGHETTI WITH MEAT SAUCE



POUTINE

FRENCH FRIES, CHEESE CURDS AND BROWN GRAVY



GENERAL TAO

CRISPY CHICKEN, CALROSE RICE, JULIENNED VEGETABLES



CHICKEN WINGS (4)

SERVED WITH FRENCH FRIES AND BEEMER BBQ SAUCE

16 \$

Beverage + ice cream included

(11 AND UNDER — FREE FOR UNDER 5)





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Beverages

cheers

NON-ALCOHOLIC

TEA, COFFEE, MILK, JUICE	2.50 \$
SOFT DRINKS	3.00 \$
PERRIER WATER	3.00 \$

BEERS

DRAFT BEER (10 OZ / 30 CL)	7.25 \$
DRAFT BEER (20 OZ / 60 CL)	10.25 \$
PITCHER	23.75 \$
CANADIAN BEER	7.25 \$
IMPORTED BEER	9.00 \$

OUR LOCAL BEER

WHITE	11.50 \$
RED	11.50 \$
BLONDE	11.50 \$



COCKTAILS

PIÑA COLADA	10.50 \$
MARGARITA	10.50 \$
DRY MARTINI	10.50 \$
COSMOPOLITAN	10.50 \$
SEX ON THE BEACH	10.50 \$
SANGRIA (RED OR WHITE)	8.00 \$
SANGRIA PITCHER (RED OR WHITE)	27.00 \$

APÉRITIFS

MARTINI — WHITE, RED, HALF & HALF	6.09 \$
ST-RAPHAËL DORÉ	6.09 \$
PINEAU DES CHARENTES	6.09 \$
RICARD	6.09 \$
BLOODY CAESAR	10.00 \$
PALM BAY — SMIRNOFF	9.25 \$

DIGESTIFS

REGULAR SPIRIT	6.09 \$
AMARETTO	6.09 \$
BAILEY'S / TIA MARIA	6.09 \$
CRÈME DE MENTHE	6.09 \$
COGNAC	7.00 \$
GRAND MARNIER	7.00 \$
FLAVOURED COFFEE	10.00 \$
BRAZILIAN COFFEE	10.00 \$
BAILEY'S COFFEE	10.00 \$
SPANISH COFFEE	10.00 \$





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The Wines

of the château

HOUSE WINES

WHITE: CLIFF 79, CHARDONNAY, AUSTRALIA 30.50 \$

RED: CLIFF 79, CABERNET SHIRAZ, AUSTRALIA 30.50 \$

GLASS – \$8 ¼ LITER – \$13 ½ LITER – \$17

WHITE WINES

RUFFINO LUMINA DELLE VENEZIE, PINOT GRIGIO, ITALY 44.50 \$

MOUTON CADET, BORDEAUX, FRANCE 54.00 \$

KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, N-Z 56.00 \$

RED WINES

CAZALE-VIEL VIEILLES VIGNES, PAYS D'OC, FRANCE 43.00 \$

BARON PHILIPPE DE ROTHSCHILD, PAYS D'OC, FRANCE 43.50 \$

MOUTON CADET, BORDEAUX, FRANCE 54.00 \$

CHÂTEAU PLAGNAC, CRU BOURGEOIS, MÉDOC, FRANCE 54.00 \$

RHONÉA RASTEAU ORTAS, TRADITION, FRANCE 55.50 \$

PÉTALES, OSOYOOS LAROSE, OKANAGAN VALLEY, CANADA 99.00 \$

ROSÉ WINES

LISTEL TERRES DU MIDI, GRAIN DE GRIS, FRANCE 47.95 \$

SPARKLING WINES / CHAMPAGNE

FIOL PROSECCO, ITALY 48.00 \$

NICOLAS FEUILLATTE, FRANCE 152.00 \$

VEUVE CLICQUOT PONSARDIN, FRANCE 215.00 \$

HALF-BOTTLES

WHITE WINES

CELLIER DES DAUPHINS 15.00 \$
PRESTIGE, FRANCE (250 ML)

LES JAMELLES, SAUVIGNON BLANC 15.00 \$
PAYS D'OC, FRANCE (250 ML)

MOUTON CADET 26.00 \$
BORDEAUX, FRANCE

KIM CRAWFORD 28.00 \$
SAUVIGNON BLANC, MARLBOROUGH, N-Z

RED WINES

CELLIER DES DAUPHINS 15.00 \$
PRESTIGE, FRANCE (250 ML)

PAUL SAPIN 16.50 \$
JUST MERLOT, FRANCE (250 ML)

MOUTON CADET 28.00 \$
BORDEAUX, FRANCE

RUFFINO CHIANTI 26.00 \$
ITALY

15% off

ENJOY 15% OFF YOUR FIRST HOUR OF PLAY, UPON PRESENTATION OF YOUR RESTAURANT BILL, AT THE ROBERVAL BOWLING ALLEY, LOCATED IN THE BASEMENT OF HÔTEL CHÂTEAU ROBERVAL. BY RESERVATION AT 418-765-0117.

