

— RESTO —

ACCENTS

— BISTRO —

Hôtels Accents
CHÂTEAU MADELINOT - RESTO BISTRO ACCENTS

WINE CARD

THE CLASSICS

REDS

	G / BTL
Excelsior Estate, Cabernet Sauvignon, Afrique du Sud	10/40
Meia Encosta Dão, Dão E Lafões, Portugal	10/45
Château Recougne, Bordeaux Supérieur, France	11/50
Fontanafredda Langhe, Nébiolo, Italie	12/55
Louis Tête – Les Charmeuses Morgon, Gamay, France	12/55
Beronia Rioja Reserva, Tempranillo, Espagne	65
Robertson Winery Constitution Road, Syrah, Afrique du Sud	70

WHITES

	G / BTL
Boschendale The Pavillon Western Cape, Chenin Blanc, Afrique du Sud	10/40
Meia Encosta, Dão, Portugal	10/45
Oyster Bay, Sauvignon Blanc, Marlborough, Nouvelle-Zélande	12/55
Tommasi Le Rosse Delle Venezie, Pino Grigio, Italie	11/50
Fontanafredda Langhe, Chardonnay, Italie	12/55
Vignerons des Grandes Vignes - Les Fossiles, Bourgogne Aligotés, France	60
Inama Soave Classico, Garganega, Italie	65
Léon Beyer, Riesling Réserve, France	70
La Chablisienne - La Sereine, Chablis, France	80
Millerioux, Sancerre, Les Chasseignes, France	100

ROSÉS

	G / BTL
Jacob's Creek Moscato Rosé, Australie	9 / 40
Blush d'Été, Pinot Noir, France Terre Di Chieti	10 / 45
France Biologico, Cantina Tollo, Italie	50

SPARKLINGS

	G / BTL
Freixenet 0%, Airén et Macabeo, Espagne	7 / 30
Parés Baltà Cava Brut, Parellada, Maccabeu Xarel-lo, Espagne	11 / 50
Tribaut Schloesser Brut Reserve, Champagne, France	105
Laurent-Perrier La Cuvée Brut, Champagne, France	175

WINE SELECTION

LIMITED QUANTITIES

REDS

	BTL
Côte du Rhône, Les Domaniales, 2023, France	54
Haute Côt de fruits Malbec, Fabien Jouvès Cahors, biologique, France	65
Dolcetto d'Alba, DOC 2021, Mirafiore, Italie	70
Quintessence, Château Pesquié, Ventoux, 2019, France	80
Barolo 2018, Fontanafredda, Italie	80
Château Les Giraudels de Milon, Saint-Émilion 2015, Grand vin de Bordeaux , France	95
Hautes-Côtes de Beaune, Bourgogne, Domaine Billard Père et fils, France	95
Bourgogne Côte d'Or, Pinot Noir, 2022, Domaine Gaston & Pierre Ravaut, France	120
Osoyoos Larose, Le Grand Vin, Okanagan Valley, 2019, Canada	155

WHITES

	BTL
Vieilles vignes, Bourgogne, Nicolas Potel, 2020, France	80
Chablis, Drouhin & Vaudon, Joseph Drohuin, 2020, France	100
Saint-Véran, Grand vin de Bourgogne, famille Paquet, 2021, France	100
Bourgogne Côte d'Or, Chardonnay, 2022, Domaine Gaston & Pierre Ravaut, France	120

DRINKS

OUR SELECTION

BEERS (473 ML)

Heineken 0%	7.50
Simply Spiked	7.50
Sol	7.50
Coors Light	9
Miller Lite	9
Heineken	10

ON TAP

Glass 5 Pint

Coors Light	7.50
Amer IPA (Brasseurs du monde)	8.50
Blue Moon	8.50
Petite Bourgogne rousse	8.50
Heineken	9

LOCAL BEER FROM L'ABRI DE LA TEMPÊTE

Can (473 ml format)	10.50
Draught (Belle Saison)	9.50

COCKTAILS (12)

Amaretto Sour	Aperol Spritz	Bloody Caesar	Martini (gin, vodka, espresso)
Mimosa	Mojitos	Moscow mule	Negroni
Old Fashion	Sangria	Tom Collins	

COGNAC/WHISKEY

Simple	10
Double	15

DRINKS

Simple	8
Double	12

QUEBEC GIN

Simple	10
Double	14

COFFEE COCKTAILS (12)

Brazilian	Spanish	Irish
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MEALS

STARTERS

Soup of the moment	9
French fries with spicy mayonnaise	9 
French onion soup with Tomme des Demoiselles cheese	16
Classic Caesar salad	16
 Served without croutons	
Green salad and crispy vegetables	10 
Chef Hugo's fried calamari	20 
Beef carpaccio with aioli and parmesan shavings	22 
Layered eggplant with parmesan cheese and melted mozzarella	22 
Duo of roasted pepper and sun-dried tomato tapenade, olive and focaccia	14 
Burrata, roasted beets and sweet potato gnocchi	26 
 Served without Focaccia	
Porchetta arancini on tomato coulis and roasted peppers	16
Buffalo chicken wings, raw vegetables and blue cheese dressing	8/ 16  16/32

 Gluten-free

MEALS

MAIN COURSES

Classic poutine or Pied-de-Vent cheese poutine	20
General Tao chicken or tofu over basmati rice	28 
Pork ribs, French fries and salad	half 32 full 42 
Creamy spaghetti bolognese with veal meatballs	32
Linguine carbonara	36
carbonara with scallops	50
Pan-fried salmon on pappardelle with pesto, roasted vegetables, lemon sauce and olives	42
Wagyu beef ravioli <i>alla Gigi</i> , pancetta and mushrooms	44 
Beef tenderloin with gorgonzola sauce and creamy parmesan polenta	55
Veal osso buco with meat and tomato sauce, gremolata and parmesan mashed potatoes	46
Braised beef risotto with cooking juices and confit tomatoes	49 

 Gluten free

MEALS

KIDS' MENU

Mini-poutine	9	
Spaghetti Bolognese sauce	15	
Fish n' chips served with fries or rice	15	
Chicken fillets served with fries or rice	15	
Half pepperoni and cheese naan pizza served with fries or rice	15	

ALL CHILDREN'S MEALS INCLUDE A DESSERT.

DESSERT

Crème brûlée	10	
Cheesecake	12	
Pastry chef's choice	10	
Sponge taffy ice cream	10	

PREPARED BY OUR IN-HOUSE PASTRY CHEF