



The Chateau Frontenac

In Old Québec

Selected Dinner

Cream St. Germain

Poached Supreme of Halibut, Cardinal Sauce

Cauliflower, Cream Sauce Browned Potatoes

Vanilla Ice Cream, Butterscotch Sauce

Coconut Cakes

Fresh Fruit

Coffee

Menu

Canape Arlequin

Ripe Olives Radishes Green Olives

Petite Marmite Cream St. Germain

Poached Supreme of Halibut, Sauce Cardinal

Fried Fillet of Whitefish with Lemon

Aubergines Farci Provencale

Cromesquis, Tomato Sauce

Emince of Chicken a la King

Prime Ribs of Beef Roasted, Raifort

VEGETABLES

Cauliflower, Cream Sauce Young Carrots Vichy

Potatoes : Boiled New, Browned

COLD SELECTION

Roast Lamb, Mint Sauce Pressed Corned Pork

SALAD

Lettuce Tomato

Dressings : Mayonnaise, Sweet

DESSERTS

Diplomat Pudding

Vanilla Ice Cream Butterscotch Sauce

Coconut Cakes

Fresh Fruits Coffee

Coffee is also served in Public Rooms

The Chateau Frontenac

Québec City, North America's most famous historical landmark, and capital of the French-Canada province of Québec, combines ancient and modern, European and North American, quaintness and efficiency, metropolis and year-round holiday centre.

Key to these combinations is the Chateau Frontenac, the luxurious Canadian Pacific Hotel that dominates the provincial capital architecturally and socially. From the Chateau's baronial halls to the colonial simplicity of centuries-old dwellings is a literal "stone's throw." The metropolitan comfort of the modern Chateau Frontenac highlights a year-round vacationland that appeals to every taste.

Québec has everything for every kind of vacation. For sports enthusiasts the changing seasons offer: skiing, skating, tobogganning, snow-shoeing, hunting, fishing, swimming, golf, tennis, hiking. For tourists there are churches, the Norman architecture of an earlier day, scenic drives, modern stores, quaint shops—all the evidence of an ancient and gracious culture.

All this—just overnight from fifty million people!

