

William H. Coverdale, President of Canada Steamship Lines during the era of the famous "Great White Fleet", played an important role in the conservation of Quebec's historical heritage. Between 1928 and 1949, he assembled one of the most impressive collections of Canadiana in the country. This large corpus, composed of ethnographical objects, archaeological items and historical iconographic works, is primarily known for its portrayal of Canadian history and the traditional French-Canadian way of life.

Hôtel Tadoussac is proud to display a sampling of this distinguished collection. In the "Coverdale" dining room, wooden cupboard panels and doors dating from the 18th and 19th centuries surround the bottom of the walls. The chandeliers hanging in the center of the dining room are also an integral part of this collection.

Today, the Coverdale Collection has been integrated into the national collections of Canada and Quebec.

The Coverdale menu honours the regional products that have built Quebec's reputation as a gastronomical destination. For you, first time visitor or longtime friend, we carefully select the most authentic products from our regions. Only the finest will do.

Our starters

Mediterranean tabbouleh salad with arugula, basil oil	\$6.00 <i>ki</i>
Rabbit liver and cider pâté, homemade confit, apple caramel	\$7.00 *
House-smoked trout, Vertigo micro greens, lime and dill cream	\$12.00 * <i>ki</i>
Our Caesar salad, toasted focaccia bread, parmesan tuile	\$8.00
Salmon and crab tartare with strawberries, lime and Thai basil	\$10.00 * <i>ki</i>

From our soup kettle

Our soup of the day	\$4.00
Lobster bisque add \$4.00 to your table d'hôte	\$7.50 *
Stimpson's surf clam chowder add \$4.00 to your table d'hôte	\$8.50 *

Al dente pasta

Linguine with mushrooms, shallots and white wine	\$15.00 <i>ki</i>
Fresh goat cheese and sun-dried tomato medaglioni, creamy garlic sauce	\$17.00

From the sea

Mussels with fine herbs, Meaux mustard and l'Orpailleur wine, served with matchstick fries	\$16.00 **
Gaspé-style pan seared cod fillet, wild boar bacon	\$17.00 *
Arctic char fillet, fennel and citrus fruit salad, sauce vierge	\$19.00 * <i>ki</i>
Pan seared scallops, sautéed leeks, saffron sauce	\$24.00 ** <i>ki</i>
Shrimps with Espelette pepper, kaffir lime infused pineapple chutney	\$21.00 <i>ki</i>
Snow crab legs, basmati rice, aromatic bisque	\$35.00 * <i>ki</i>
Freshly caught whole lobster, lemon zest cream	\$39.00 ** <i>ki</i>

Our succulent grill

Chicken breast with pistachios and honey, mint tabbouleh	\$18.00 * <i>ki</i>
Slow-cooked wild boar stew, potato purée and roasted parsnips, red wine reduction	\$20.00 *
Tier of spice-marinated beef, portabella mushrooms and tomato confit	\$19.00
Leg of duck confit, sautéed pears, sweet potato fries, mixed greens	\$24.00 * <i>ki</i>
Tenderloin of piglet, cipollini onions, fig and balsamic vinegar caramel	\$21.00 *
Pan-seared beef filet mignon, rosemary infusion, port wine and fresh laurel	\$26.00
Bison tournedos, wild mushroom fricassee, game glaze and cedar jelly	\$25.00 * <i>ki</i>

Our regional cheese plates

Charlevoix duo	\$9.95 *
Lac-Saint-Jean trio	\$12.95 *

Our sweet delights

Raspberry and vanilla crème brûlée with ladyfinger cookie	\$6.00
Assortment of sorbets with strawberries and fresh mint	\$7.00 <i>ki</i>
Fresh seasonal fruit salad with citrus and candied fruit biscotti	\$6.00 <i>ki</i>
Apple New York style cheesecake	\$7.00
Chocolate pie with vanilla ice cream and red berry coulis	\$8.00
Maple cake with warm maple butter and Sortilège sauce	\$8.00 *

To accompany your desserts and cheeses

Moscato d'Asti Castello del Poggio	\$6.75
Château Filhot 2001	\$9.00
Mas Amiel Maury	\$9.35
l'Orpailleur Ice Wine, Vidal	\$11.22*
Le Pedneault Ice Cider	\$13.25*
Domaine de Lavoie Ice Perry	\$9.35*
Porto LBV	\$6.75
Porto Tawny 10 years	\$9.36
Porto Tawny 20 years	\$13.00

Add \$9.00 and create your own table d'hôte: starter, soup of the day and main course, coffee, tea or herbal tea.

Add \$15.00 and enjoy our cold buffet, cheese and dessert selection, coffee, tea or herbal tea.

* Product of Quebec

** We pride ourselves on serving local seasonal products based upon availability

Ki - Kijinja: Algonquian for perfectly healthy