



https://menulist.menu 102-5012 50 St, Beaumont, Alberta T4X 1E6, Canada (+1)7807373633 - https://www.dinechartier.com/









The menu of Chartier includes 184 food. On average, food or drinks on the menu cost around 28 €. The categories can be viewed below, and here you can find all the 184 food and drinks on their menu. In this Inn offers you fine food French-style, there are also appetizing vegetarian food on the menu. After eating (or during), you can relax at the bar with an additional alcoholic or non-alcoholic drink, even the traditional Canadian food, are well received by the Table guests of the restaurant. In Chartier, there is a rich brunch in the morning where you can enjoy as much as you want, the dishes of premise can also be eaten at home or at the celebration thanks to a catering service. Not to be forgotten, of course, are the comprehensive Palette of coffee and tea specialties at this location. Smoking is prohibited inside the building, and visitors with physical limitations can access the wheelchair-accessible premises. Payment with the usual credit cards is no problem. The Restaurant gladly offers you a selection of gluten-free meals, in the restaurant, there are also vegan food featured on the menu. The vegetarian choices listed on the card complete the offerings of premise. Reserve your table easily online so that you don't have to wait on site, or simply call there for a reservation, the telephone is (±1)7807373633.

Donuts - ungefüllt



10 most popular Pop tarts **FRENCH ONION BLUEBERRY** Süße desserts Snails **BROWNIE ESCARGOT** \$23.2 Salads Alkoholfrei getränke **COLESLAW GRAPEFRUIT** Energydrinks Salad **CAESAR SALAD** WHITE Hot drinks Snacks **CHIPS TEA** Sandwiches Entrees **GRILLED CHEESE SANDWICH** \$14.1 **CHICKEN POT PIE** Side orders Junket sundae **DOUBLE FUDGE MAYO** \$7.5 **Cocktails** Snacks & starters **GIANT CINNAMON BUN** THE HUNTRESS \$9.0 Spirits Small plates **AUTUMN SOUP AMERICANO** \$4.9 \$15.1 **Modifiers** Soup **ORGANIC MAPLE SYRUP ONION SOUP** \$2.2

CINNAMON BREAKFAST POUTINE \$23.7

Shareable plates



Build your burger

SLAW

Acid league wine proxies

ACID LEAGUE WINE PROXIES

\$73.9

German specialties

BRATWURST

Alcoholic drinks

CHARDONNAY

BEER

Dining room

PATE CHINOIS \$27.2

Extras

GINGER

BRIE

Les plats

MOULES MARINIÈRES \$29.2

Toast

TOAST

FRENCH TOAST

Mod - add on

MAPLE CREAM

Salé

LES OEUFS \$21.2

Fish dishes

FISH AND CHIPS

FISH CHIPS

Wee ones

NOODIE PATOODIE \$16.3

Sauces

BLACK PEPPERCORN

SENF

Warm & boozy

BLUEBERRY TEA

Drinks

STILL WATER

DRINKS

\$9.8

Char tier caesar

BREAD, BUTTER BEYOND

CHAR TIER CAESAR

Starter

PISSALADIERE \$22.7

CHARCUTERIE

Charcuterie nouveau

Bread, butter & beyond

CHARCUTERIE NOUVEAU

LATTE

COFFEE



Beverages		Spirit free	
GINGERLY		GARAGE KOMBUCHA	\$8.2
SANPELLEGRINO	\$5.4	ANNEX CRAFT SODA	\$7.1
Rosé bottles		SYC PHANTOM BUZZ, NON-ALC BEI EDMONTON, AB (0	ER,
LA GOUTTE DU SEIGNEUR, 72% SYRAH, 28% CINSAULT, CÔTES- DU-RHONE, FRANCE	\$73.9	Sparkling bottles	
SALWEY ROSÉ, 100% PINOT NOIR, BADEN KAIRSERSTUHL, GERMANY	\$68.5	DOMAINE ROYET CRÉMANT DE BOURGOGNE BRUT, CHARDONNAY, PINOT NOIR, ALIGOTÉ, GAMAY FRANCE	\$65.2
Nightcaps ROASTI COFFEE	\$4.3	MARCOBARBA BARBABOLLA PET NAT, 26% GARGANEGA, 22% RIESLING ITALICO, 19% MOSCATO BIANCO, 17% GLERA, 16% TREBBIANO, VENETO, ITALY	\$76.1
FRENCH CANADIAN COFFEE Deux		LOMBARD PREMIER CRU BLANC	5119.5
ANNA'S AMEROVOLE		0 11-11-0-1	_
SMOKE POETRY		Small plates & shareables	
		HOUSEMADE HABITANT	\$15.7
Trois		WARMED WINTER SALAD	\$15.0
RED LADY		HOUSEMADE HABITANT SOUP	\$12.9
LOUP ET LAPIN		Trade sies	
Un		UPGRADE FRIES TO POUTINE	\$5.4
KRISTEN'S PIMMS CUP		UPGRADE FRIES TO SOUP	\$5.4
LA LUNE FROIDE		UPGRADE FRIES TO SIDE SALAD	\$5.4
Coffee		The shrubs	
CAPPUCCINO \$6.0		LEMON LIME SHRUB	
LATTE	\$6.0	POMEGRANATE BLUEBERRY SHRUB	

\$6.0

SPICED APPLE SHRUB



Sweets

CAFE AU LAIT CREME BRULEE \$13.7
FRESHLY BAKED PUMPKIN PIE \$8.7
VERRINE \$11.2

HOUSE MADE PASTRIES, DONUTS, AND SQUARES

Soft drinks



LEMONADE
ORANGE JUICE
COCA-COLA

DIET COKE

Bread, butter & beyond - add on

HOUSE MADE PORK CRETON \$7.5

SMASHED GULL VALLEY
GREENHOUSE CHERRY
TOMATOES, FRESH ROSEMARY
HOUSE MADE WHIPPED RICOTTA

CALVADOS FOIE GRAS MOUSSE \$10.0

OLD SCHOOL CHEESERY
BRULÉED BRIE, CRANBERRY HOT \$12.7

SAUCE CANDIED WALNUTS

White bottles

NETT EDITION RIESLING
TROCKEN, 97.5% RIESLING, 2.5% \$71.7
SILVANER, PFALZ, GERMANY

NETT EDITION
GEWÜRZTRAMINER, 100%
GEWÜRZTRAMINER, PFALZ,
GERMANY

DOMAINE DU CARROU
SANCERRE BLANC, 100%

SAUVIGNON BLANC, LIORE,

FRANCE

\$84.8

DOMAINE DES MASQUES ESSENTIELLE, 97% CHARDONNAY, 3% VIOGNIER, SAINTE-VICTOIRE, FRANCE

LOTHIAN CHARDONNAY, 100% CHARDONNAY, WESTERN CAPE, \$95.6 ELGIN VALLEY, SOUTH AFRICA

Restaurant category

DESSERT

BAR

FRENCH

GLUTEN FREE

COCKTAIL

Non alcoholic drinks

CRANBERRY

SPRITE

ICED TEA

TONIC

SPARKLING WATER

LEMON

By the glass

CHATEAU LAULERIE VIOGNIER 100% VIOGNIER, BERGERAC, FRANCE

NETT EDITION SAUVIGNON BLANC, 100% SAUVIGNON BLANC, PFALZ, GERMANY

BAGLIO DI PIANETTO FRAPPATO, 100% FRAPPATO, SICILY, ITALY

CASALE DEL GIGLIO CASANESE LAZIO, 100% CASANESE, LAZIO, ITALY

MONTFRIN LA TOUR ROSE, 60% CALADOC, 20% SYRAH, 20% GRENACHE, RHONE VALLEY, FRANCE



AZIMUT CAVA BRUT, 30% MACABEU, 30% XARE-LO, 40% PARELLADA, BARCELONA, SPAIN

BIRGIT BRAUNSTEIN WILD WUX, 75% BLAUFRÄNKISCH, 16% ZWEIGELT, 7% ST. LAURENT, 3% MERLOT, BURGENLAND, AUSTRIA

\$93.5

Dessert

POUDING CHOMEUR	\$14.3
AFFOGATO	\$9.4
CREPES	\$14.1
BELGIUM CHOCOLATE	
MANGO PASSIONFRUIT	
DONUTS	
DONUT	

Beer & cider

ANNEX BREWING, FORCE MAJEURE	
NEIPA CALGARY, AB (6.9	

BROKEN SPOKE CIDER, EDMONTON, AB (6

BLINDMAN BREWING, 7 YEAR BELGIAN DARK, LACOMBE, AB (8

ESTABLISHMENT BREWING, MORE THAN RAIN CZECH DARK LAGER, CALGARY, AB (5.6

CABIN BREWING, SUNSHINE RAIN WEST COAST IPA CALGARY, AB (6.7

TOWN SQUARE BREWING, BEETS KETTLE SOUR, EDMONTON, AB (5.0

RED CHURCH BREWING, SESSION ALE, BEAUMONT, AB (4.2

EIGHTY-EIGHT BREWING, HI-FI HAZY IPA CALGARY, AB (6.7

BORN BREWING, ARM CANDY MILK STOUT, CALGARY, AB (6.5

Red bottles

LES CHOSES QU'ON AIME MAL, 90% MALBEC, 10% MERLOT, CÔTES DE BOURG, FRANCE	\$75.0
MONTECCHIESI PREZIOSATERRA, 50% SANGIOVESE, 50% SYRAH, CORTONA, TOSCANA, ITALY	\$71.7
NETT EDITION PINOT NOIR, 100% PINOT NOIR, PFALZ, GERMANY	\$77.2
CUVEE DES NERLEUX NOIR SAUMUR-CHAMPIGNY, 100% CABERNET FRANC, LOIRE, FRANCE	\$72.8
CHÂTEAU DE LA GRAVE CARACTÈRE, 80% MERLOT, 20% CABERNET SAUVIGNON, CÔTES DE BOURG, FRANCE	\$70.6
NEIL ELLIS STELLENBOSCH CABERNET SAUVIGNON, 100% CABERNET SAUVIGNON, WESTERN CAPE, ELGIN VALLEY SOUTH AFRICA	\$81.5

VISCONTI BRUNELLO DI MONTALCINO, 100%

SANGIOVESE, TUSCANY, ITALY

These types of dishes are being served



FISH BREAD LOBSTER

DESSERTS
SANDWICH
SALAD

SOUP

\$143.5

TOSTADAS

PANINI

GLUTEN FREE MULTIGRAIN BREAD \$3.3



Mains			SMOKE SHOW SMOKED JALAPEÑO \$1.1
SPICED APPLE CRÊPE		\$22.5	HOT SAUCE
EGGS DONOVAN		\$23.7	SMOKED MAPLE AIOLI \$1.1
FRIED TOMATO CREAMED CORN EGGS BENNY		\$18.7	GOOD MORNING LOCAL HONEY \$1.1 SIDE GRAVY \$3.3
WINTER SUGAR SHACK BENNY		\$23.7	EXTRA EGG AND HOLLANDAISE \$4.3
BEAUMONT SMOKED MEAT SANDWICH		\$24.4	HOT SAUCE
BERKSHIRE APPLE BUTTER		\$31.7	Dishes are also prepared with
LAZY T CHICKEN FRICASSÉE		\$36.4	these ingredients
SOURDOUGH SKIN SALMON		\$36.6	APPLE
TOURTIÈRE		\$33.9	CHOCOLATE
REDTAIL FARM FEATURE BEEF BOURGUIGNON		\$35.2	BEANS
STAFF BURGER FEATURE			MEAT
			CHEESE
Side dishes			BUFFALO
	POUTINE	\$10.0	HONEY
	HARICOTS VERTS	\$21.2	BACON
	IRVINGS FARM BACON	\$6.5	EGGS
SUNWORKS FARM ORGANIC		\$6.5	EGG
CRANBERRY CHICKEN SAUSAGE		+ 010	CHICKEN
HABITANT OR AUTUMN SOUP		\$9.8	BUTTER
ADD SMOKED MEAT TO POUTINE		\$7.6	ONION

VEGETABLES



Chartier

102-5012 50 St, Beaumont, Alberta T4X 1E6, Canada **Opening Hours:**

Friday 10:00-15:00 16:00-23:00 Saturday 10:00-15:00 16:00-23:00 Sunday 10:00-15:00 16:00-22:00 Monday 16:00-22:00 Tuesday 16:00-22:00 Wednesday 16:00-22:00 Thursday 16:00-22:00



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