

# DISCOVERY GUIDE



**Développement**  
*Côte-de-Beaupré*  
SOUTENIR MOBILISER ENTREPRENDRE



Québec 

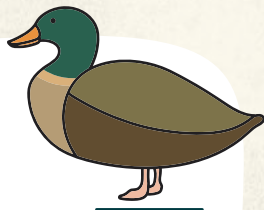
# OUR GROWERS & PRODUCERS

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## LES CANARDISES (DUCK FARM)

**5170, AVENUE ROYALE,  
SAINT-FERRÉOL-LES-NEIGES**

Farming rooted in sustainable, ecofriendly values, Les Canardises is a specialty duck farm. Raising their ducks naturally, in the great outdoors, the farm proposes exquisite fine food products prepared according to family savoir-faire and a long-standing tradition as countryside duck breeders, in France. Their on-site cannery and boutique offer a must-try tour & tasting.

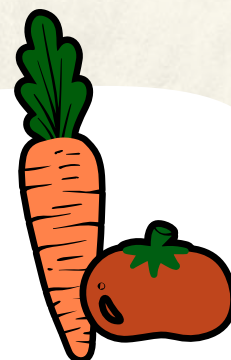


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## FERME LE COMTE DE ROUSSY (FARM MARKET)

**6167, AVENUE ROYALE,  
L'ANGE-GARDIEN**

At the heart of Route de la Nouvelle-France, the Hébert family has worked the Comte de Roussy land for 365 years – across 11 generations! Their farmstand overlooking their hillside orchard is sure to charm your inner foodie with its cornucopia of fruits and vegetables, along with their irresistible homemade fruit pies – or maple sugar pie. The scenic deck offers a stunning view of the St. Lawrence River and their mini petting-farm that is sure to please both tall and small. U-Pick strawberries, apples and pears, in season.

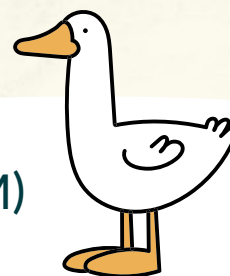


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## FERME QUÉBEC-OIES (GOOSE FARM)

**484, AVENUE ROYALE, SAINT-TITE-DES-CAPS**

A catchy name, passionate people and a rare product showcasing local flavours: Ferme Québec-Oies' delicate goose foie gras is an absolute must, in Saint-Tite-des-Caps. Their property spans across huge meadows where breeding methods align with natural best practices. At the farm, the owners are proud of their responsible farming approach, and gladly share their passion regarding their assorted breeding methods and goose characteristics. On-site tastings.



# OUR ARTISAN BEERS & WINES

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## VIGNOBLE DOMAINE L'ANGE GARDIEN (VINEYARD)

**6869, AVENUE ROYALE, L'ANGE-GARDIEN**

On an enchanting site, awaken your senses and enjoy the lovely deck views across their 18,000 hillside vines. The multi-award-winning winery with PGI certification (Protected Geographical Indication) and venue for private events, visitors and groups can enjoy tastings of their fortified and ice wines, indoors or out on the deck. Why not pair a tasting with a cheese or charcuterie board, and other local products? A must-do!



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## BRASSEUR DES MONTS (BREWERY)

**3069, AVENUE ROYALE, SAINT-FERRÉOL-LES-NEIGES**

In their modern and bright venue, Brasseur Des Monts proposes microbrewery craft beers prepared with the very latest malting and kegging systems. Near Mont-Sainte-Anne, it is the go-to spot for sports enthusiasts and lovers of the great outdoors looking for a friendly place to meet up. Each beer has a unique flavour inspired by the area, the locals and by things to do around Mont-Sainte-Anne. At Resto du Repaire, the Chef's dishes are concocted to be paired with their beers, and the local terroir's own products.



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## MICROBRASSERIE BEAUX PRÉS (BREWERY)

**9430, BOUL. SAINTE-ANNE, SAINTE-ANNE-DE-BEAUPRÉ**

Along the St. Lawrence River, the microbrewery offers 16 craft beers on tap, as well as a pub-style menu showcasing dishes created with the Microbrasserie's own home-smoked meats. Master brewers since 2011 here in Côte-de-Beaupré, local beers are a reminder of our territory's rich terroir. Its new owners are five young entrepreneurs who updated the decor and their beer production systems. In summer, the sunny patio is wonderful for relaxing outside, with the fresh sea breeze!





# OUR COFFEES & BAKERIES

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## CAFÉ APOLLO (CAFE)

**10 013, AVENUE ROYALE,  
SAINTE-ANNE-DE-BEAUPRÉ**



This new-wave type café offers specialty coffees and select privately imported wines. On the Véloroute Marie-Hélène Prémont bicycle path, next to the Basilica and Quai de Sainte-Anne Pier, it's the perfect stopover before or after an outdoor activity, or to simply treat yourself to a coffee break in a pretty decor. We love the huge garage doors that open up onto the patio, in summer!

## 3 PRALINE ET CHOCOLAT (PÂTISSERIE)

**7874, AVENUE ROYALE,  
CHÂTEAU-RICHER**



This tiny Côte-de-Beaupré establishment is one of its best-kept secrets. Praline et Chocolat's owner and head pastry chef Ludovic Vault prepares wonderfully delicious confections and desserts: Cakes, tarts and pies, macarons, pastries and fine chocolate, pure butter viennoiseries, breads, coffees, ice creams and sorbets – and everything is prepared on the premises, *bien sûr*!

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## LES BONYEUSES (BAKERY)

**10 997, BOUL. SAINTE-ANNE,  
BEAUPRÉ**



Les Bonyeuses don't only make bread here – they're passionate about it! Their fresh baked breads and viennoiseries are sure to tickle the nostrils and tempt the eye. In a warm, friendly atmosphere, come sink your teeth into croissants, pastries, coffees, bread made with 100% Québec flours, made-on-the-spot sandwiches and local terroir products. A must in Beaupré on those slow relaxing mornings, or high-speed lunches.

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## ÉPICERIE-CAFÉ LES TROIS BECS (FINE FOODS & CAFE)

**10 955, BOUL. SAINTE-ANNE, BEAUPRÉ**



Friendly Les Trois Becs sandwich shop owned by acclaimed Chef David Ruel, a native of the French Alps, proposes local cuisine brimming with fresh seasonal flavours. Eat-in or to go: Sandwiches, coffees, viennoiseries, salads and decadent desserts are on the menu. His highly popular ready-to-eat sous-vide dishes are also available for spending time at the chalet, or at home.

# OUR RESTAURANTS

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## LA GRANGE – BRASSERIE ITALIENNE (RESTAURANT)

11 000, BOUL. SAINTE-ANNE,  
BEAUPRÉ

Italian brasserie La Grange turns out specialty dishes like risotto, cannelloni, Neapolitan style pizzas, burrata and veal scallopini...! With its 4-season glassed-in sunroom, brick walls, exposed beams and its enormous bar, the restaurant invites you to a convivial culinary experience. Thanks to its unique pizza oven in the middle of the open kitchen, you can admire the pizzaiolos at work while sipping on one of the microbrewery beers, or tasty cocktails.

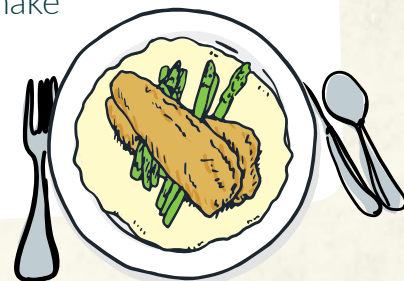


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## BISTRO NORDIK

500, BOUL. DU BEAU-PRÉ, BEAUPRÉ

With the passing seasons and crops, Bistro Nordik's cuisine showcases the very best nature has to offer, in all its diversity. At the heart of its menu are local Côte-de-Beaupré products as well as ones from surrounding areas. With a magnificent view of Mont-Sainte-Anne, its trendy, friendly decor and comforting fireplace make it the perfect fine dining experience to be shared with your sweetheart, family or friends.



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## LE SHACK À PATATES

3380, AVENUE ROYALE,  
SAINT-FERRÉOL-LES-NEIGES

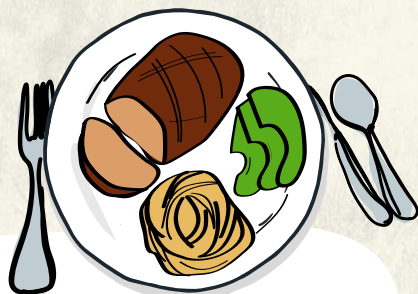
A typical shack at the heart of Saint-Ferréol-les-Neiges village, it serves up comfort food after a day in the great outdoors. You'll feel right at home and gone are any meal prep worries! Along with a nice selection of Québec microbrewery beers, this gourmet chip stand also posts a new menu every week, themed poutines, salads and pizzas made with fresh local and seasonal ingredients. One of their neighbours runs a produce farm!





# OUR RESTAURANTS

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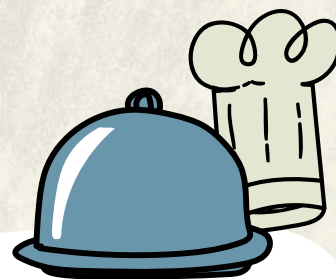


## AUBERGE & CAMPAGNE

**3470, AVENUE ROYALE,  
SAINT-FERRÉOL-LES-NEIGES**

The inn's own restaurant menu, meticulously elaborate by chef Alexanne Grenier, offers a range of dishes to share: grilled oysters, mussels escabeche, red cabbage cromesqui, duck breast, tempura crab, and more. Well-known in the region, Alexanne creates innovative dishes using seasonal products from Quebec, as well as from inn owners' Ferme Les Neiges. The gastronomic experience is accompanied by a wine and cocktail list designed by a sommelier.

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## AUBERGE BAKER

**8790, AVENUE ROYALE,  
CHÂTEAU-RICHER**

On a lovely old ancestral site that dates back to 1840, the chef takes you on a delicious Québec culinary experience fragrant with terroir flavours. A genuine icon here in Côte-de-Beaupré, Auberge Baker has been hosting groups from here and elsewhere for close to ninety years. From black pudding to sweetbreads, duck magret, risotto and even *ragoût de pattes* and granny's pork meatballs, the menu is sure to please even the finest of palates!

# NOTRE PATRIMOINE

## 16 LA GRANDE FERME – SITE HISTORIQUE

**800, CHEMIN DU CAP-TOURMENTE,  
SAINT-JOACHIM**

A lovely little detour on Chemin du Cap-Tourmente takes you out to historical site La Grande Ferme. In an ancestral setting unique here in North America, the interpretation centre offers a multi-sensory tour to learn more about the evolution of the food chain, from early New France until today. Inhabited for centuries, come discover the rich historical and archeological heritage of this beautiful riverside sector of Côte-de-Beaupré.



## ROUTE DE LA NOUVELLE- FRANCE

Route de la Nouvelle-France is one of North America's oldest roads. Travel back through time as this narrow road winds past cultural, historical, and agricultural attractions. Explore Côte-de-Beaupré and the New France road at your own pace, with our interactive map. A wealth of content awaits you (photos, panoramas, audio tours and informational content). As well, a walking tour through the heart of Sainte-Anne-de-Beaupré is an invitation to set out on foot, and explore to your heart's content.

[routedelanouvellefrance.com](http://routedelanouvellefrance.com)



## DÉGUSTONS CÔTE-DE-BEAUPRÉ – LOCAL GOURMET PRODUCTS

Proud of the history and unique character of their farm culture, Côte-de-Beaupré growers and producers have assembled under a new regional brand to underscore the authenticity and long-standing savoir-faire of the Côte-de-Beaupré farm scene. Dégustons Côte-de-Beaupré gourmet products are showcased at participating farmstands, at IGA Extra Chouinard et Fils, at BAM Café and at Marché du Village Dany Drouin.

### For more information

418 822-3578 | 1 877 611-6145  
[cotedebeaupre.com](http://cotedebeaupre.com)

## OUR SEASONAL FARMSTANDS

BIO FERME DES CAPS (*kombucha*)

FERME ARTHUR CAUCHON

(*fruits, vegetables & maple products*)

FERME SIMARD (*fruits, vegetables*)

JARDIN DU PETIT PRÉ (*fruits, vegetables*)

FERME DES SEPT CRANS (*mushrooms*)

FERME FRANÇOIS BÉLANGER (*fruits,  
vegetables*)

FERME ANLOUSIE (*maple products*)

MIEILLERIE DU CAVEAU (*honey*)

A.C. LÉGUMES (*vegetables*)

MARCHÉ PUBLIC DE  
SAINT-FERRÉOL-LES-NEIGES  
(*Farmer's market*)



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