

LE SAM

BISTRO ÉVOLUTIF

SMALL BITES

POPCORN DRIZZLED WITH TRUFFLE OIL	9
ONION RINGS..... Honey from the Château's rooftop	12
DUCK WINGS	16
Maple and sea buckthorn BBQ sauce	
WARM CHIPS BASKET	8
Yogurt ranch dipping sauce	
ASSORTED SEASONED OLIVES.....	9
SAM'S SMOKED CHEESE POUTINE.....	16
Homemade bacon sauce	

APPETIZERS

SEARED BLOOD PUDDING	15
Green beans, apple slices, maple reduction and crushed almonds	
SOFT BOILED EGG AND COPPA.....	14
Pea shoots and old balsamic vinegar	
OYSTERS ON SHELLS (3).....	MP
Classic garnishes	
TARTARES 3 oz / 6 oz	
ATLANTIC SALMON	16/27
Maple taffy mayonnaise, white soy sauce, daisy buds and pink peppercorn	
HIGHLAND BEEF	17/32
Whole grain mustard, shiitake mushrooms and sesame oil	

ALL-TIME FAVORITES

CRAB CAKES.....	17
Smoked paprika and tomato sour cream	
SAM'S CAESAR SALAD.....	15
Bacon, croutons and fried capers	
Add chicken.....	+10
CHÂTEAU-STYLE FRENCH ONION SOUP.....	14
<i>Laiterie Charlevoix</i> 1608 cheese	
GRILLED NORDIC WHELK.....	18
Wild garlic, cheese and bread crumble	

SAM-WICHES

WITH A CHOICE OF FRIES OR SALAD, ADD POUTINE +5

LOBSTER ROLL.....	32
Gaspesian lobster, pretzel bread, Charlevoix's Gorria pepper and fresh herbs mayonnaise	
CLUB SAM-WICH.....	26
Roasted chicken breast, bacon, sliced tomatoes and lettuce	
CHÂTEAU'S BURGER (BEEF OR VEGETARIAN PATTY).....	24
1608 cheese, tomatoes, arugula and mustard mayonnaise	

BOARDS TO SHARE

CHEESES

SELECTION OF LOCAL CHEESES FROM LE CHAMPLAIN'S CHEESE CELLAR (40 G EACH)	
3 cheeses	22
5 cheeses	31

COLD CUTS

THE CHARLEVOISIAN.....	28
Selection of 3 cold cuts by Les Viandes Biologiques de Charlevoix	

BASQUE TERROIR BY PIERRE OTEIZA.....	34
Selection of 5 cold cuts made of Basque pork	

CHEESES & COLD CUTS

MIXED BOARD TO SHARE	
2 cheeses and 3 cold cuts	34
3 cheeses and 5 cold cuts	56

OTHERS

APPETIZERS TASTING	38
Selection of 4 signature appetizers	

MAIN COURSE

FROM THE SEA

CATCH OF THE DAY.....	MP
Seasonal sides	
ATLANTIC HALIBUT FISH & CHIPS.....	26
Tartar sauce, fries & salad	
ST. LAWRENCE SEAFOOD SHELL.....	36
Scallops, snow crab, Stimpson surf clams, Nordic shrimps, cod, cream sauce, mashed potatoes and crispy vegetable salad	
<i>MI-CUIT</i> SMOKED ATLANTIC SALMON.....	28
Heirloom tomato salad, celeriac purée, leek vinaigrette	
GASPESIAN LOBSTER TAIL.....	MP
Tagliatelle pasta, bisque sauce, candied lemon and parsley	

MEATS

BUTCHER'S CUT.....	MP
Chef's choice of sides and sauce	
DUCK LEG CONFIT.....	26
Roasted Gabrielle potatoes, lardons & green beans, red wine sauce reduction	
FLANK STEAK 10 OZ	42
French fries, garden salad, peppercorn sauce	
MAPLE SMOKED <i>BEAURIVAGE</i> PORK LOIN.....	28
Squash and potato aligot, apple cider sauce	
BUTTERMILK-FRIED CORNOUAILLES CHICKEN.....	24
Celeriac, blueberry and kale salad, yogurt ranch sauce	

ADD PAN-SEARED FOIE GRAS TO YOUR MEAL.....+14

VEGETARIANS

SHIITAKE AND OYSTER MUSHROOM FLATBREAD.....	24
Melted <i>Blackburn</i> cheese and black garlic from Île d'Orléans	
CANDIED TOMATO & RICOTTA CHESSE CAVATELLI PASTA.....	26
Roasted garlic, spinach and basil	
TEMPEH FOCACCIA.....	22
Beetroot hummus, zucchini relish, arugula and radish shoots	
MASCARPONE CHEESE RISOTTO VERDE.....	25
Spinach, asparagus and basil	