

APPETIZERS

MAIN COURSE



SOUP OF THE MOMENT	12
CHÂTEAU FRENCH ONION SOUP	18
Laiterie Charlevoix 1608 cheese	
SAM'S CÆSAR SALAD	15 18
Bacon, fried capers, parmesan and croûtons	
Add chicken to your salad	+10
BOSTON SALAD, WALDORF DRESSING & CANDIED GRAPES	16 20
Granny Smith apple, grapes, pecans and lettuce	
GASPESIAN CAKE & 1608 CHEESE	24
Black garlic mayonnaise and salad	
FOIE GRAS PARFAIT	25
OYSTERS (3 OR 6)	12 24
On the shell with sauces	
SALMON TARTAR	19 34
QUEBEC BEEF TARTAR	21 37

FISH & SEAFOOD

ROASTED COD, MINI VEGETABLES WITH YUZU BEURRE BLANC	44
Pattypan squash, turnip, creamy squash	
SEAFOOD CASSEROLE	45
Lobster and crab ravioli, shrimps and clam chowder	
BLOOD PUDDING AND SCALLOPS	48
Braised endives, burnt pears and Roquefort cream	
Add pan-fried foie gras	+22
COD FISH AND CHIPS	34
French fries, green salad and homemade tartar sauce	

MEAT

HANGER STEAK (8 OZ)	48
French fries, green salad and green pepper sauce	
BLACK BEER BRAISED BEEF SHORT RIBS	56
Purée and cooking juices	
ROASTED RACK OF LAMB IN HERB CRUST	58
Market vegetables, lamb juice	

VEGETARIAN

MAX'S BLACK GARLIC CAVATELLIS AND FRANÇOIS' MUSHROOMS	34
Fresh cavatellis, roasted mushrooms, parmesan	
GOAT CHEESE AND SPINACH PUFF PIE	31
Caramelized onions with honey from the Château and roasted vegetables	
BURRATA	32
Candied cherry tomatoes, grilled cucumbers with camelina, tomato caramel, snow peas	

SMALL BITES

TRUFFLE OIL POPCORN	12
MEZZE	12
Marinated olives, hummus, pita bread, mixed nuts	
CONFIT DUCK DRUMSTICKS	17
Glazed with barbecue and whisky sauce	
FRIED RED ONION AND CALAMARI	32

BOARDS

QUÉBEC CHEESE BOARD (40 g EACH)	
3 cheeses	28
5 cheeses	38
ARTISANAL CHARCUTERIE BOARD	
3 charcuteries	32
5 charcuteries	42
MIXED BOARD	
2 cheeses and 3 charcuteries	47
3 cheeses and 5 charcuteries	67
APPETIZERS TASTING BOARD	
Our team's favorite appetizer selection	46

SAM CLASSICS

SMOKED MEAT	35
Coleslaw, barbecue sauce, pickle, brioche bread	
PULLED BEEF CHEEK POUTINE	22
Cheese and gravy sauce, pickles	
ROASTED POULTRY CLUB SANDWICH	29
Loaf bread, bacon, lettuce and tomato	
CHÂTEAU BURGER	30
Brioche bread, cheese, tomatoes, lettuce, bacon and chimichurri mayo, beef or mushroom falafel	

All served with french fries and salad

DESSERTS

SWEETCLOVER CRÈME BRÛLÉE	12
RUM BABA	12
Roasted pineapple, mango and passion fruit cream, Chic Choc rum syrup	
TARTLET	12
Honeyberry, pistachio, raspberry and almond cream	
GOURMET COFFEE OF THE CHÂTEAU	18
With a selection of 4 mignardises	
CHOCOLATE DESSERT	12
Creamy chocolate, white chocolate mousse, spiced cranberries	

By Joël Lahon, executive pastry Chef



dairy free



gluten free



Ocean Wise recommended

Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use artificial sweeteners, azocolourants, glutamates, antioxidants & paraben preservatives in any of its menus.

