

LE SAM

BISTRO ÉVOLUTIF

APPETIZERS

SOUP OF THE MOMENT	11
CHÂTEAU FRENCH ONION SOUP Laiterie Charlevoix 1608 cheese	16
SAM'S CAESAR SALAD Bacon, fried capers, parmesan and croûtons <i>Add chicken to your salad</i> +10 <i>Add fried cheddar cheese curds</i> +6	18
BOSTON SALAD, WALDORF DRESSING & CANDIED GRAPE Granny Smith apple, grapes and lettuce	20
GASPESIAN CAKE & 1608 CHEESE Black garlic mayonnaise, fennel salad and citrus reduction	24
VITELLO TONNATO Saku tuna, capers and Québec veal	26
WINTER SPICES FOIE GRAS WITH SWEET REDWINE GELLY Gingerbread, Sichuan pepper, glühwein	24
OYSTERS (6) Rockefeller (3) and on the shell (3) with pepper sauce	24
SALMON TARTAR WITH PEQUILLOS Candied tomatoes, mini bell peppers and white wine	18 34
QUEBEC BEEF TARTAR Pickles, capers, shallots and balsamic vinegar dressing	19 36

FISH & SEAFOOD

ROASTED COD, MINI VEGETABLES WITH YUZU BEURRE BLANC Pattypan squash, turnip, creamy squash	44
SEAFOOD CASSEROLE Lobster and crab ravioli, shrimps and clam chowder	45
BLOOD PUDDING AND SCALLOPS Truffle mashed potatoes, mushrooms, porcini sauce	48
COD FISH AND CHIPS French fries, green salad and homemade tartar sauce	34

MEAT

CONFIT GUINEA FOWL LEG Mushrooms, Fregola risotto, red wine sauce	40
SLOW COOKED BEEF FLANK STEAK (8 oz) Cooked at low temperature, French fries & green salad Red pepper and Madagascar cocoa sauce	48
DARK BEER BRAISED BEEF SHORT RIBS Sarladaise potatoes, Bearnaise sauce and meat glaze	41
ROASTED LAMB LOIN IN HERB CRUST Rutabaga mousseline, roasted vegetables and thyme juice	48

VEGETARIAN

MAX'S RIGATONI AND FRANCOIS' MUSHROOMS Fresh rigatoni, roasted mushrooms, parmesan	34
GOAT CHEESE AND SPINACH PUFF PIE Caramelized onions with honey from the Château and roasted vegetables	31
VEGETARIAN SAUERKRAUT Spiced wine braised green cabbage, kimchi, spelt, fried onions	32

SMALL BITES

TRUFFLE OIL POPCORN	12
MEZZE Marinated olives, hummus, pita bread, mixed nuts	11
CONFIT DUCK DRUMSTICKS Maple syrup and sea buckthorn glazed	17
ROOT VEGETABLE FRIES Black garlic from Île d'Orléans mayonnaise	10

BOARDS

QUÉBEC CHEESE BOARD 40g each 3 cheeses 5 cheeses	28 38
ARTISANAL CHARCUTERIES BOARD 5 charcuteries	32 41
MIX BOARD 2 cheeses and 3 charcuteries 3 cheeses and 5 charcuteries	43 67
APPETIZERS TASTING BOARD Chef Thomas' favorite appetizer selection	46

SAM'S CLASSIC

PULLED BEEF CHEEK POUTINE Cheese and gravy sauce, pickles <i>Add fried cheddar cheese curds</i> +6	22
ROASTED POULTRY CLUB SANDWICH Loaf bread, bacon, lettuce and tomatoes	29
CHÂTEAU BURGER Brioche bread, cheese, tomatoes, lettuce, bacon and chimichurri mayo	30
OUR PATTIES Beef, fried chicken or mushroom falafel	

DESSERTS

SWEETCLOVER CRÈME BRÛLÉE	11
BABA WITH COUREUR DES BOIS LIQUEUR Roasted apple and Coureur des bois sirup	11
TIRAMISU Mascarpone, espresso biscuit, white chocolate sauce	11
TROPICAL Coconut mousse, caramelized pineapple, lime crumble	11
CHOCOLATE DESSERT Creamy chocolate, white chocolate mousse, spiced cranberries	11

By Joël Lahon, pastry Chef

MAIN COURSE