

APPETIZER

SOUP OF THE MOMENT.....	9
“CHATEAU” FRENCH ONION SOUP	14
Laiterie Charlevoix 1608 cheese	
SAM'S CAESAR SALAD	15
Bacon, fried capers and parmesan	
Add chicken to your salad	+10
MARINATED BEETS SALAD	16
Sheep milk feta from La Moutonnière, caramelized nuts and cider vinaigrette	
LOTBINIÈRE HIGHLAND BEEF TARTAR.....	17 32
Whole grain mustard, shiitake mushrooms and grilled sesame oil	
GASPESIAN LOBSTER CAKE	18
Black garlic mayonnaise and citrus reduction fennel salad	
SMOKED SALMON	16
Skyr, black bread chips and mule caviar	
FOIE GRAS PARFAIT, NORDIC BERRIES.....	18
Grilled nuts bread	
OYSTERS ON SHELLS (6).....	18
Shallot-scented vinegar	
SALMON TARTAR WITH LEEK.....	16 30
Pink pepper emulsion, maple syrup and dill	

MAIN COURSE

FISH & SEAFOOD

GRILLED ATLANTIC SALMON.....	30
Roasted asparagus, grilled pepper, tomatoes and celery roots puree	
SEAFOOD CASSEROLE.....	36
Lobster and crab ravioli, shrimps & clam chowder	
PAN SEARED SCALLOPS.....	40
Creamy corn, shallots spinaches, virgin sauce with Charlo sausage	
COD FISH & CHIPS.....	28
French fries, green salad and tartare sauce	

MEAT

MUSHROOM AND FOIE GRAS GUINEA FOWL.....	30
Truffle pasta and balsam myric reduction	
8 OZ FLAT IRON STEAK.....	38
Mashed potatoes, market vegetables, green pepper and cognac sauce	
BRAISED BEEF CHEEK.....	36
Mushroom gnocchis and dune pepper reduction	
BLACK GARLIC RACK OF LAMB.....	42
Fondant Gabrielle potatoes and roasted vegetables	

VEGETARIAN

TRUFFLE AND WOODLAND MUSHROOM RAVIOLI.....	30
Ricotta, olive oil arugula and parmesan shavings	
GOAT CHEESE AND SPINACH PUFF PIE.....	26
Caramelized onions with honey from the Chateau and crispy vegetables	
WARM ASPARAGUS SALAD WITH LEMON AND TARRAGON.....	28
Poached egg, arugula and spring radishes	

SMALL BITE

POPCORN DRIZZLED WITH TRUFFLE OIL	10
FLAVORED OLIVES.....	9
Citrus zest and Gorria pepper	
BBQ DUCK WINGS.....	14
Maple syrup and sea buckthorn	
ROOTS VEGETABLES FRIES BOWL.....	8
Black garlic mayonnaise from Île d'Orléans	

BOARDS TO SHARE

QUÉBEC CHEESE BOARD	
40g each	
3 cheeses	23
5 cheeses	31
CHARCUTERIE BOARD	
3 charcuteries	26
5 charcuteries	34
MIXED BOARD	
2 cheeses and 3 charcuteries	36
3 cheeses and 5 charcuteries	56
APPETIZER TASTING BOARD	38
Chef Jonathan favorite appetizer selection	

BISTRO

ROASTED CHICKEN CLUB SANDWICH	24
Loaf bread, bacon, lettuce and sliced tomatoes	
CHÂTEAU BEEF BURGER.....	25
Brioche bread, cheese, arugula, tomatoes and whole grain mustard mayonnaise	
PULLED BEEF CHEEK POUTINE.....	18
Cheese and meat juice sauce, pickles	

DESSERTS

SWEET GRASS CREME BRULEE.....	10
Hazelnut streusel	
MAPLE SYRUP MILLE-FEUILLE.....	10
Caramelized apples	
CHÂTEAU FABULA BLACK CHOCOLATE FILLED CYLINDER.....	11
Salted caramel and cocoa nib tuile	
STRAWBERRIES, RHUBARB & MASCARPONE.....	9
Pistachios crunch	