

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 Add chicken to your salad	18 +10
VEGETABLE SALAD AND SEA BUCKTHORN Creamy cheddar from Isle-aux-Grues with cashew crumble, Quebec lactofermented vegetables and vegetable chips	19
GASPESIAN CAKE & 1608 CHEESE Black garlic mayonnaise, fennel salad and citrus reduction	24
GAMBAS AND AVOCADO Avocado salsa and chorizo	19
OPÉRA OF FOIE GRAS WITH COUREUR DES BOIS Toasted brioche bread, blueberry confit, Coureur des bois jelly	22
OYSTERS ON THE HALF SHELL (6) Shallot and lemon wine vinegar	22
SALMON AND LEEK TARTARE Pink peppercorn emulsion, maple syrup and dill	19 36
QUEBEC BEEF TARTARE Whole grain mustard, shitake mushrooms and grilled sesame oil	20 32

FISH & SEAFOOD

ATLANTIC SALMON Lacquered with Miso from Massawippi, bamboo rice, kale and bok choy	44
SEAFOOD CASSEROLE Lobster and crab ravioli, shrimps and clam chowder	45
DUO OF MONKFISH AND SCALLOPS Charlo sauce, celery cream and roasted vegetables	54
COD FISH AND CHIPS French fries, green salad and homemade tartare sauce	34

MEAT

CONFIT GUINEA FOWL THIGH Truffle pasta and balsam myric reduction	40
SLOW COOKED BEEF FLANK STEAK (8OZ) Cooked at low temperature, French fries & green salad Red pepper and Madagascar cocoa sauce	48
BRAISED BEEF CHEEK À LA BOURGUIGNONNE Glazed spring onions, bacon, carrot and turnips	43
BLACK GARLIC RACK OF LAMB Fondant Gabrielle potatoes and roasted vegetables	51

VEGETARIAN

TRUFFLE AND WOODLAND MUSHROOM RAVIOLI 36 Ricotta, aragula with olive oil and parmesan shavings	
GOAT CHEESE AND SPINACH PUFF PIE Caramelized onions with honey from the Chateau and roasted vegetables	31
POKE BOWL WITH PEANUT SAUCE Quinoa, broccoli, butternut squash, cucumbers, edamame beans, Tofu, cilantro, sesame, tempura, creamy chimichurri	33

SMALL BITES

TRUFFLE OIL POPCORN	12
MEZZES 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
CHARCUTERIES BOARD 3 charcuteries 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 CLASSIC

PULLED BEEF CHEEK POUTINE Cheese and gravy sauce, pickles	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

ROASTED HEMP SEED CRÊME BRÛLÉE Bio Quebec	11
BABA WITH COUREUR DES BOIS LIQUEUR Poached pears	12
BLACK FOREST CAKE WITH CONFIT CHERRIES White chocolate and cherry mousse, dark chocolate biscuit, Milk chocolate whipped ganache	13
PINEAPPLE UPSIDE DOWN CAKE Mango gel, candied pineapple with vanilla and rum	12

Joël Lahon, pastry Chef

