

APPETIZERS

MAIN COURSE

LE SAM BISTRO ÉVOLUTIF

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

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	49
BLOOD PUDDING AND SCALLOPS Braised endives, burnt pears and Roquefort cream Add pan-fried foie gras	50 +22
COD FISH AND CHIPS French fries, green salad and homemade tartar sauce	34

MEAT

FLAT IRON STEAK (8 OZ) French fries, green salad and green pepper sauce	48
BLACK BEER BRAISED BEEF SHORT RIBS Purée and cooking juices	56



BRAISED PORK SHANK AND MAPLE WHITE BEAN RAGOUT	54
ADD PAN-FRIED FOIE GRAS	22

VEGETARIAN

MAX'S BLACK GARLIC RIGATONI AND MUSHROOMS Fresh rigatoni, roasted mushrooms, parmesan	34
GOAT CHEESE AND SPINACH PUFF PIE Caramelized onions with honey from the Château and roasted vegetables	31

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



SMALL BITES

BOARDS

SAM CLASSICS

INSPIRED BY THE MOVIE FRENCH GIRL



OYSTERS (3 OR 6) On the shell with sauces	14   28
ROASTED RACK OF LAMB IN HERB CRUST Market vegetables, lamb juice	58
BURRATA Candied cherry tomatoes, grilled cucumbers with camelina, tomato caramel, snow peas	32

TRUFFLE OIL POPCORN	12
MEZZE Marinated olives, hummus, pita bread, mixed nuts	12
SHORT RIBS Glazed with barbecue and whisky sauce	17
FRIED RED ONION AND CALAMARI	32
QUÉBEC CHEESE BOARD (40 g EACH) 3 cheeses 5 cheeses	28 38
ARTISANAL CHARCUTERIE BOARD 3 charcuteries 5 charcuteries	32 42
MIXED BOARD 2 cheeses and 3 charcuteries 3 cheeses and 5 charcuteries	47 67
APPETIZERS TASTING BOARD Our team's favorite appetizer selection	46

SMOKED MEAT Coleslaw, barbecue sauce, pickle, brioche bread	35
PULLED BEEF CHEEK POUTINE Cheese and gravy sauce, pickles	29
ROASTED POULTRY CLUB SANDWICH Loaf bread, bacon, lettuce and tomato	31
CHÂTEAU BURGER Brioche bread, cheese, tomatoes, lettuce, bacon and chimichurri mayo, beef or mushroom falafel	32

All served with french fries and salad

DESSERTS



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

By Joël Lahon, executive pastry Chef

If you are subject to food restrictions, please advise us.



dairy free



gluten free



Ocean Wise recommended