


LE SAM

BISTRO ÉVOLUTIF

APPETIZERS

SOUP OF THE MOMENT	14
FRENCH ONION SOUP 	21
1608 cheese from Charlevoix	
SAM'S CÆSAR SALAD	15 18
Bacon, fried capers, parmesan and croûtons	
Add chicken to your salad	+10
WALDORF SALAD (VEGAN)  	16 20
Boston lettuce, green apple, grapes, pecans	
Add chicken to your salad	+10
SEAFOOD & 1608 CHEESE FRITTER	24
Spicy herb mayonnaise	
FOIE GRAS CRÈME BRÛLÉE	25
Pineapple, whiskey and maple chutney, cinnamon biscuit	
SALMON TARTAR 	19 34
Main course served with French fries and salad	
QUEBEC BEEF TARTAR 	21 37
Main course served with French fries and salad	
SALMON CARPACCIO	25
Parmesan and capers	
MARITIME OYSTERS (3 OR 6) 	14 28
On the half shell	

FISH & SEAFOOD

FISH AND CHIPS 	34
Cod, French fries, green salad and homemade tartar sauce	
SEMI GRAVLAX SALMON  	42
Salmon caviar salad, butternut squash, pickled radish and buttery green peas	
GASPESIAN SEAFOOD CASSEROLE	49
Lobster and crab ravioli, shrimps and clam chowder	
PAN-SEARED SCALLOPS 	50
Smoked sauce vierge, braised fennel	
ADD SEARED FOIE GRAS	22

MEAT

CANADIAN FLANK STEAK (8 oz.)	48
Green peppercorn sauce, French fries and salad	
BEER BRAISED SHORT RIBS	56
Potato purée and braising liquid	
LAMB SHANK	54
Israeli couscous and winter vegetables	
BONE-IN ROASTED PORK CHOP	48
From Saint-Alexandre de Kamouraska, sweet potato purée, chipotle jus	
ADD SEARED FOIE GRAS	22

VEGETARIAN

VEGAN GNOCCHI  	34
Sautéed mushrooms, tartufata	
GOAT CHEESE EN CROUTE	34
Caramelized onions, rooftop honey, spinach, roasted vegetables, hazelnuts and squash puree	
DOUBLE CREME BRIE 	26
Rosemary, pecan and maple	

SMALL BITES

TRUFFLE OIL POPCORN  	12
MEZZE (VEGAN) 	16
Marinated olives, naan bread, grilled artichokes, mixed nuts	
BABY BACK RIBS  	22
Glazed with barbecue and whisky sauce	
FRIED CALAMARI 	23
Spicy herb mayonnaise	
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

BOARDS

SAM CLASSICS

SMOKED MEAT	35
Coleslaw, barbecue sauce, pickle, brioche bread	
PULLED BEEF CHEEK POUTINE 	29
Chipotle spiced house gravy, cheese curds & pickles	
CLUB SANDWICH	31
Artisan bread, chicken, bacon, lettuce and tomato	
CHÂTEAU BURGER	32
Brioche bread, lettuce, tomato, cheese, bacon and chimichurri mayo.	
Vegetarian mushroom falafel patty available 	
All our burgers are served well done	
Sandwiches served with French fries and salad	

DESSERTS

By Joël Lahon

CARAMELIZED HAZELNUT CRÈME BRÛLÉE 	12
Served with a gingerbread cookie	
STICKY TOFFEE PUDDING 	12
Warm moist date cake, caramel sauce and vanilla whipped cream	
CHOCOLATE TARTLET 	12
Soft 68% dark chocolate ganache, caramel whipped cream with fleur de sel, Grand Caraque bittersweet chocolate coulis	
CHEESE CAKE	12
Classic cheese cake with raspberry coulis	
BERRY & MASCARPONE CREAM PUFFS	12
Raspberry cream, lime zest whipped cream	
CHOCOLATE & PEAR MOUSSE (VEGAN)  	12
Caramelized pear, dark chocolate, cinnamon biscuit served in a jar	
PAIR YOUR DESSERT WITH A COFFEE. ASK YOUR WAITER FOR MORE INFORMATION.	

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

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



dairy free



gluten free



Ocean Wise recommended



vegetarian



vitality pick