



MOT DE PRÉSENTATION



My name is Sébastien Gadeau, executive chef in the Manoir du lac William's kitchen. With the help of my team, we are happy to welcome you in our dining room to make you discover a culinary experience that we hope will please you. It has now been 30 years since I've been a chef, which is, I won't hide it, a passion. Born in France, Parisian region, I've made my debut in the kitchen in 1991, in an Italian gourmet restaurant. I continue my journey in a few Michelin Star restaurants in 1994. It's in November of that year that I've decided to move to Quebec, Montreal, and that I've met Pierre

Marcotte and that I started to work at the restaurant La Saulaie in Boucherville for four incredible years. I then worked at the Hélène de Champlain, a few Italian and French restaurants. I then started working for the Château Bromont, the Chanteclerc hotel and the Quintessence in Mont-Tremblant.

My journey continues as I start working for Mister Paul Desmarais Jr as his private Chef, where I then go back to work in the kitchen of Montreal's private club, the Club Saint-James. After a few years in Montreal, I decided to head to Quebec to work with Nicola Cortina at the Michelangelo.

In 2019, I met the Lessard family, and it was "love at first sight" as we say. So here I am, at the head of the Manoir's kitchen since January 2020. This menu reflects two difficult years because of Covid-19 and today I am proud, and I cannot wait for you to experience this menu. I wish you all great night and "Bon appétit!"

Chef Gadeau

THIS FIVE-COURSE DINNER IS INCLUDED IN YOUR PACKAGE. IT IS COMPOSED OF THE STARTER, SOUP OF THE DAY, SORBET, MAIN COURSE, DESSERT AND A COFFEE, TEA OR INFUSION. SOME SUPPLEMENTS CAN APPLY. EACH RESTAURANT BILL THAT INCLUDES SUPPLEMENTS FOR THE MEALS, DRINKS AND WINE WILL BE INCREASED BY 15% FOR GRATUITY. THANK YOU FOR SIGNING YOUR BILL BEFORE LEAVING THE TABLE.

THE PRICES ARE IN CANADIAN DOLLARS.





STARTERS

- THE CESAR SALAD** (1-3-4-7-10) INCLUDED
Lettuce heart, homemade dressing, fried capers, garlic croutons and crispy bacon.
- ITALIAN PLANK FOR TWO** (1-3-7-8-10) INCLUDED
Italian charcuteries, marinated eggplants and artichokes, mozzarella di buffala and homemade focaccia.
(16\$ SUPPLEMENT IF TAKEN FOR ONE PERSON.)
- THE SEAFOOD** (2-7-14) INCLUDED
Delicious creamy seafood chowder, one of the Manoir's specialties.
(Shrimps, scallops, clams, mussels and potato cubes.)
- THE OYSTERS** (3-4-14) **EXTRA 4**
Jellied, yuzu caviar, lemon espuma, egg yolk confit and fish eggs.
- THE SALMON** (1-3-4-7) **EXTRA 6**
Smoked wild Sockeye salmon, jellied cucumber, homemade blini, herring caviar and chive sour cream, pickled watermelon radish.
- THE VEGAN** (8) INCLUDED
Beetroot tartar, mango, avocados and roasted pecans.
- THE AUTUMN** (7) AVAILABLE AS A VEGETARIAN OPTION WITHOUT THE RABBIT. INCLUDED
Onion squash and sweet chestnut velouté, maple lacquered butter squash, rabbit and raisin homemade rilette.
- THE FOIE GRAS** **EXTRA 10**
Stir fried escalope, vanilla confit pineapple, cacao vinegar caramel, Valrhona dark chocolate meat juice.
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- SOUP OF THE DAY** INCLUDED
(Replace the soup of the day for our creamy seafood chowder for 6\$.)
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- FRESH SORBET** INCLUDED
(Add an ounce of alcohol to your sorbet for 4\$.)



MAIN COURSE

THE LAMB (7-10)	INCLUDED
Grilled lamb striploin, vegetable mousseline with Maghreb spices, mustard and mint meat juice.	
THE SEAFOOD (1-2-3-4-7-10-14)	EXTRA 6
Bouillabaisse, salmon, scallops, shrimps, mussels, rouille sauce and croutons.	
THE SEA (4-7-14)	INCLUDED
Island Codfish and clam pasta, orange sautéed sweet potatoes, clam and chorizo nage.	
THE PIG (7)	INCLUDED
Sortilège nagano porc filet, caramelised salsify confit and creamy ceps.	
THE VEAL (1-3-7)	EXTRA 10
Grenadine of veal the rossini way, tartufata dauphine potatoe, brussel sprouts, foie gras espuma and Marsala juice de foie gras et jus au Marsala.	
THE VEGAN (1-10)	INCLUDED
Fine vegetable tart, onion confit, sweet and salty apple, grilled butter squash, winter squash and nutmeg coulis, and an apple cider micro sprout salad.	
THE PASTA (1-7) AVAILABLE AS VEGAN OPTION WITHOUT THE CHEESE.	INCLUDED
Cognac flambé Spaghetti Di Gragano, tomato and Pécorino cheese.	
THE CAB BEEF (7)	
Shallot confit, savory meat juice, fig and lamb's lettuce salad and a duck fat potato galette.	
(THE CHEF'S PIECE AND THE BAVETTE ARE VACCUMED COOKED FROM MEDIUM-RARE TO MEDIUM-WELL.)	
(THE FILET MIGNON IS AVAILABLE FROM BLUE TO MEDIUM-WELL.)	
CHEF'S PIECE	INCLUDED
BAVETTE	EXTRA 6
FILET MIGNON	EXTRA 12
THE RABBIT (7-8)	INCLUDED
Rabbit saddle, apricots, pecans, honey, sunchokes and carrots.	



FONDUE, EXTRAS AND KIDS MENU

ADD TO YOUR PLATE...

3 shrimps & 3 scallops	13
Sautéed mushrooms	6.50
Fries	3.75
Sautéed vegetables	6.50
Extra sauce boat	2.50
Green salad	3.75
Rice	3.75

THE MANOIR'S FONDUE

INCLUDED

CHINESE FONDUE (MINIMUM 2 PEOPLE)

INCLUDES A MAXIMUM OF ONE PLATER CONTAINING 300G OF BEEF FOR TWO PEOPLE.

SERVED WITH MIXED SALADS, RICE, FRIES AND SAUCES.

TO COMPLETE YOUR FONDUE

Additional beef meat (180 g)	7
Mushroom plater	4
Vegetable plater	4
Diced cheese plater	6
Shrimp (price per shrimp)	1.50
Scallop (price per scallop)	2.50
Wapiti meat plater (200g)	10
Bison meat plater (200g)	10
Red deer meat plater (200g)	10

KIDS MENU (12 AND UNDER)

Includes : milk or juice and a choice of dessert.

(Chocolate or caramel ice cream Sunday, Chef's cake or fruit salad.)

Chinese fondue (must be accompanied by a minimum of 2 adults.)	INCLUDED
Chicken tenders (4 pieces) served with fries and a cabbage salad.	INCLUDED
BBQ chicken wings (6 pieces) served with fries and a cabbage salad.	INCLUDED
Chicken Caesar salad.	INCLUDED
Pasta of the day.	INCLUDED
Codfish with sweet potatoes and vegetables.	INCLUDED
Ground beef and its homemade sauce, served with fries and vegetables.	INCLUDED



DESSERTS

THE MAGNUM (1-3-7-8) Hazelnut dacquoise, chocolate biscuit, chocolate bavaroise, creamy hazelnut and vanilla bavaroise coated in grilled almonds.	INCLUDED
THE AMBRE (1-3-7) Spongy biscuit, buckwheat crisp, creamy passion fruit and white coffee mousse.	INCLUDED
THE YOG (1-3-7-8) Yogurt and lime dome, raspberry jam, restructured lime shortbread.	INCLUDED
THE ÎLE FLOTTANTE (1-3-7) Savoy biscuit, dulce de leche mousse, quince confit, saffron and honey custard.	INCLUDED
THE MOELLEUX AU CHOCOLAT (1-3-7) Decadent 70% Valrhona chocolate, fondant heart, blackberry compote and homemade vanilla ice cream.	INCLUDED
THE VANILLA CRÈME BRÛLÉE (3-7-8) Accompagnée de son macaron maison.	INCLUDED
CHEESE PLATER (1-7-8) Quebec's cheese served with our homemade focaccia, chutney, and nuts.	INCLUDED

We cannot certify that the products used and served are free of allergens.
In case of severe allergy, the Chef reserves the right to refuse to serve the allergen at the entire table.

Allergen List :

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2. Seafood
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk (including lactose)
8. Shell fruits (almonds, hazelnuts, nuts, cashews, pecans, macadamia nuts, pistachios)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l (expressed as SO₂)
13. Lupin
14. Mollusks