



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

THREE COURSE MEAL FORMULA, ADD 15\$ TO THE PRICE OF THE MAIN COURSE (SOUP OF THE DAY, DESSERT, COFFEE, TEA, OR INFUSION). FIVE COURSE MEAL FORMULA, ADD 26\$ TO THE PRICE OF THE MAIN COURSE (STARTER, SOUP OF THE DAY, SORBET, DESSERT, COFFEE, TEA, OR INFUSION) SOME SUPPLEMENTS CAN APPLY.

THE PRICES ARE IN CANADIAN DOLLARS. TAXES AND GRATUITIES NOT INCLUDED.





STARTERS

THE CESAR SALAD (1-3-4-7-10)	12
Lettuce heart, homemade dressing, fried capers, garlic croutons and crispy bacon.	
ITALIAN PLANK FOR TWO (1-3-7-8-10)	16 / 1p 32 / 2p
Italian charcuteries, marinated eggplants and artichokes, mozzarella di buffala and homemade focaccia.	
THE SEAFOOD (2-7-14)	12
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes.)	
THE OYSTERS (3-4-14)	16
Jellied, yuzu caviar, lemon espuma, egg yolk confit and fish eggs. (4\$ SUPPLEMENT IF ORDERED IN 5 SERVICES.)	
THE SALMON (1-3-4-7)	18
Smoked wild Sockeye salmon, jellied cucumber, homemade blini, herring caviar and chive sour cream, pickled watermelon radish. (6\$ SUPPLEMENT IF ORDERED IN 5 SERVICES.)	
THE VEGAN (8)	14
Beetroot tartar, mango, avocados and roasted pecans.	
THE AUTUMN (7) AVAILABLE AS A VEGETARIAN OPTION WITHOUT THE RABBIT.	16
Onion squash and sweet chestnut velouté, maple lacquered butter squash, rabbit and raisin homemade rilette.	
THE FOIE GRAS	22
Stir fried escalope, vanilla confit pineapple, cacao vinegar caramel, Valrhona dark chocolate meat juice. (10\$ SUPPLEMENT IF ORDERED IN 5 SERVICES.)	
SOUP OF THE DAY	6
(Replace the soup of the day for our creamy seafood chowder for 6\$.)	
FRESH SORBET	4
(Add an ounce of alcohol to your sorbet for 4\$.)	

THE LAMB (7-10)	42
Grilled lamb striploin, vegetable mousseline with Maghreb spices, mustard and mint meat juice.	
THE SEAFOOD (1-2-3-4-7-10-14)	46
Bouillabaisse, salmon, scallops, shrimps, mussels, rouille sauce and croutons.	
THE SEA (4-7-14)	40
Island Codfish and clam pasta, orange sautéed sweet potatoes, clam and chorizo nage.	
THE PIG (7)	38
Sortilège nagano porc filet, caramelised salsify confit and creamy ceps.	
THE VEAL (1-3-7)	54
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)	28
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.	24
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	34
BAVETTE	40
FILET MIGNON	56
THE RABBIT (7-8)	42
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

25 / 1 P

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.)	15
Chicken tenders (4 pieces) served with fries and a cabbage salad.	12
BBQ chicken wings (6 pieces) served with fries and a cabbage salad.	12
Chicken Caesar salad.	12
Pasta of the day.	12
Codfish with sweet potatoes and vegetables.	15
Ground beef and its homemade sauce, served with fries and vegetables.	12

THE MAGNUM (1-3-7-8)	14
Hazelnut dacquoise, chocolate biscuit, chocolate bavaroise, creamy hazelnut and vanilla bavaroise coated in grilled almonds.	
THE AMBRE (1-3-7)	13
Spongy biscuit, buckwheat crisp, creamy passion fruit and white coffee mousse.	
THE YOG (1-3-7-8)	13
Yogurt and lime dome, raspberry jam, restructured lime shortbread.	
THE ÎLE FLOTTANTE (1-3-7)	13
Savoy biscuit, dulce de leche mousse, quince confit, saffron and honey custard.	
THE MOELLEUX AU CHOCOLAT (1-3-7)	14
Decadent 70% Valrhona chocolate, fondant heart, blackberry compote and homemade vanilla ice cream.	
THE VANILLA CRÈME BRÛLÉE (3-7-8)	12
Accompagnée de son macaron maison.	
CHEESE PLATER (1-7-8)	13
Quebec's cheese served with our homemade focaccia, chutney, and nuts.	

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