

**AVOCADO SHRIMP**

Shrimp panna cotta, avocado mousse and wasabi, crispy shrimp in breadcrumbs panko, head coulis, grapefruit oil and green tea, citrus segments. (1, 2, 3, 7) 16

**DUCK (ADDITIONAL \$ 4 IN 5 SERVICES)**

In broth, candied gizzards and shredded thigh, Cipollini onions, plain blini. (1, 3, 7) 14

**THE SNAIL**

Garlic confit, mushroom pie, garlic chips and parsley, herb freshness. (1, 3, 7, 8, 9, 14) 14

**THE OCTOPUS**

In slow cooking, beetroot with ginger and Sichuan pepper, marinated daikons with ponzu, sesame puffed rice, candied ginger. (11, 14) 18

**THE BOARD**

Assortment of homemade cold meats and local cheeses according by our chef selection, fig and nut chutney, sweet and sour Cipollini, homemade mustard with Mayan honey (1, 3, 5, 7, 8, 10) (ADDITIONAL \$ 8 IF TAKEN INDIVIDUALLY IN 5 SERVICES) 15/1p  
28/2p

**THE ROMAN**

Roman heart, crispy bacon, garlic toasted bread and olive oil, homemade vinaigrette and fried capers. (1, 4, 10, 11) 8

**DUCK LIVER**

In a terrine, butternut confit with vanilla syrup, milk jam with chai tea and pumpkin, Homemade gingerbread and almond granola and sunflower seeds. (1, 3, 7, 8) (ADDITIONAL 13\$ IN 5 SERVICES) 22

**THE SEAFOOD**

Creamy Seafood Chowder: Shrimps, Scallops, Mussels, Clams and Cubes potatoes. (4, 7, 9, 14) 10

**CRISPY TOFU**

General Tao style, black rice, lime jelly, roasted cashews with vegetable honey. (8) 12

**THE TROUT (SUPPLÉMENT DE 4\$ EN 5 SERVICES)**

In Quebec gin gravlax, fresh herbs, peppery sour cream, pea tendrils. (4, 7) 14

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**SOUP OF THE MOMENT**

(Replace the soup of the moment with a creamy seafood chowder for 6\$) 5

**FRESH SORBET**

4

**Allergy list**

1. Cereals with gluten 2. Sea food 3. Eggs 4. Fish 5. Peanut plant 6. Soja 7. Milk 8. Peanut fruit  
9. Celery 10. Mustard 11. Sesame 12. sulphite 13. Lupin 14. Mollusks

**THE BEEF FILET**

Sweet potato gratin, buttered corn and grilled corn fom, duck liver emulsified truffle meat ice cream. (7,9) 42

**THE BISON (UNIQUE COOKING)**

Seasoned sirloin, creamed parsnip with duck fat, chestnuts, fried morels and porcini, Morello cherries in sauce and dauphine potatoes. (1, 3, 7,9) 40

**THE DUCK (UNIQUE COOKING)**

Lacquer duck breast with matcha tea and honey, candied cork apples, carrot mash with anise, clementine, duck juice with blood oranges. (7, 9) 34

**THE CHEF'S DISH**

Black pudding from the Charlevoix region, mashed potatoes in olive oil and fresh herbs, stewed grilled apples, maple lacquered pork flan and spices. (7, 9) 32

**THE SEAFOOD**

Crab dumpling, green curry cream, pan-fried carrots, radicchio and apples, coconut mousse, coriander oil and crushed peanuts. (1, 2, 5, 7, 9, 8) 34

**THE LAMB (UNIQUE COOKING)**

Braised shank, creamy polenta, sundried tomato fricassee with Charlevoix chorizo, gravy cooking rosemary. (7, 9) 30

**THE FISH**

Canadian wild Baffin Turbot just seared in butter, kale curd, smoked eel stuffing and Granny Smith, braised cabbage and orchard dashi. (4, 7) 36

**THE VEGETARIAN (30 MINUTES COOKING)**

Soufflé with salsify and mamirolle cheese of row 9, potato barrel, ricotta with vegetables and tomato coulis. (1, 7) 28

**THE SALMON**

Cooked unilaterally, winter ratatouille, sea juice with aioli. (2, 7, 9, 14, 4) 32

**THE BEEF PIECE (chef's choice)**

Piece of beef, truffle potatoes mousse, roasted root vegetables and juice Porto meat. (9, 7) 30

**THE POULTRY**

BBQ crust, grilled potatoes, Le Calumet cheese siphon and gravy whiskey and maple. (7, 9) 30

**THE PASTA**

Fresh spinach lasagna, tomato sauce and roasted butternut, tender burrata. (1, 3, 7) 28

### AJOUTEZ À VOTRE PLAT...

3 pétoncles & 3 crevettes	13
Poêlée de champignons sautés	6.5
Panier de frites	3.75
Poêlée de légumes du jour	6.5
Saucière supplémentaire	2.5

### FONDUE DU MANOIR

25 / adulte

15 / enfant

Fondue chinoise (minimum 2 personnes)

incluant 1 plateau de viande par personne, servie avec choix de salade verte ou composée, riz, frites et sauces.

### ACCOMPAGNEMENTS POSSIBLES

Assiette de champignons	4
Assiette de légumes crus	4
Assiette de fromage en cubes	6
Crevette à l'unité	1.5
Pétoncle à l'unité	2.5
Assiette de viande d'autruche (200g)	10
Assiette de viande de bison (200g)	10
Assiette de viande de cerf rouge (200g)	10
Assiette de viande de boeuf (180g)	7

### MENU POUR ENFANT (12 ANS ET MOINS)

Incluant : lait ou jus et un choix de dessert  
(Coupe glacée chocolat ou caramel, gâteau au chocolat ou salade de fruits)

Fondue chinoise (accompagné de 2 adultes minimum)	15
Assiette de croquettes de poulet (4 morceaux)	8
Assiette d'ailes de poulet (6 morceaux)	10
Pâtes du Manoir	11
Escalope de saumon de l'Atlantique aux herbes fraîches	14
Émincé de poulet du Manoir sauce à l'érable	12
César au poulet	12

### ACCOMPAGNEZ VOTRE DESSERT D'UN DE NOS FAMEUX CAFÉS FLAMBÉS POUR 9,95\$

#### (ESPAGNOL, BRÉSILIEN, IRLANDAIS OU DU MANOIR)

<b>THE CONTRAST</b>	12
An amalgam of flavors between lemon, salt crystals, ivory chocolate and sweet caramel. (1, 3, 7)	
<b>THE ROCK</b>	11
Chocolate in all its excellence with 3 flavors, hot coulis and ice cream homemade vanilla. (1, 3, 7, 8)	
<b>THE MACARON</b>	12
With pistachio cream, raspberry panna cotta and a kumquat marmalade. (3, 8, 7)	
<b>LE MILLE-FEUILLE</b>	12
Revisited with Maple and Pear Williams. (1, 3, 7)	
<b>LE BABA AU RHUM</b>	11
Famous original classic and whipped cream. (1, 3, 7)	
<b>L'ISLE-AUX-GRUES</b>	12
Ile-aux-Grues Riopelle cheesecake, fig jam and cashew nuts. (1, 3, 7, 8)	
<b>THE VEGAN</b>	11
Vegan chocolate cake served with coconut sorbet, accompanied by fresh fruit. (6)	
<b>LA CRÈME BRÛLÉE</b>	11
Soft caramelized lavender, flambéed with hazelnut alcohol. (3, 7, 8)	
<b>THE BOARD</b>	12
Regional and Quebec cheeses, served with a fig chutney and cranberry crackers. (7, 1, 8)	
<b>THE WHITE LADY</b>	11
Light cranberry Pavlova with chestnut cream, maple chips. (1, 3, 7)	