

THE OYSTERS: (1-14)	16
From Beausoleil house, jellied garnished with balsamic caviar, tomato bruschetta, Bloody Caesar coulis, smoked rye bread crouton and balsamic foam.	
THE MUSHROOMS : (7)	14
Wood mushroom velouté, bolete sauté and some truffles, fresh cream with a dash of truffle oil.	
THE FOIE GRAS: (1-7)	22
Foie gras trilogy: Pineau des Charentes crème brulée, tempura and terrine. Garnished with a vanilla confit pineapple marmalade and jellied yellow wine.	
GASPÉSIE'S TUNA: (1-2-3-8)	18
Tartare, grilled coconut and sesame, spicy mayonnaise, jellified mango and homemade grissini.	
THE CARPACCIO: (7-8)	16
Wapiti in a dune pepper crust, arugula pesto, local cheese shavings, glazed hazelnuts and red onions marinated with maple and pink pepper.	
SEAFOOD CHOWDER: (2-7-9-14)	12
Shrimp, scallops, mussels, clams and potato cubes.	
THE ROMAINE (1.4.10.11)	10
Heart of Romaine salad with crusty bacon, garlic and French dressing	
THE PLANK: (1-4-8-9-10) for 1 or 2 people	30 / 2p.
Smoked duck, smoked salmon, saucisson, Charlevoix's chorizo, homemade terrine, local cheeses and rosemary focaccia.	16 / 1 p.
THE PEA: (8)	13
Green pea cappuccino, peppermint quinoa tabbouleh, almond milk panna cotta	
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SOUP OF THE DAY (FOR 6\$ YOU CAN HAVE THE CREAMY SEA FOOD SOUP INSTEAD OF THE OF THE DAY)	5
FRESH SORBET	4
<u>Allergy list</u>	
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. Mollusk	



MAIN COURSE

THE LAMB (1, 7)	44
Lamb in nuts crust marbled, Jerusalem artichoke candied and shallots, lamb and cranberry juice.	
THE ROYAL QUAIL (1, 7)	38
Roasted Quail, veal stuffing and duck liver, served with cherrys, spaghetti of squash cake and potatoes, veal sauce with thym and Porto.	
THE CHARBONNIER (1, 4, 7)	42
Black is Black, vacuum-cooked cod, black rice flavoured with saffron, bone broth garnished with carrots, candied celeriac and chips of ham prosciutto cullatelo.	
THE BEEF (1, 7)	44
Braised beef rib on bone, carbonnade garnishes, candied endive and beer siphon.	
THE CHEF`S PLATE (7)	40
Pork fillet , candied wild boar flan, bacon chips, meat juice with 5 spices, garlic and creamy pumpkin.	
THE EARTH AND SEA (2, 7)	46
Beef fillet (5oz) and lobster tail (4oz) riotta risotto flavoured with lemon,creamy lobster soup, and brussels sprouts and carrots.	
THE MONK FISH (1, 4, 7)	36
Roasted in tomatoes crust, creamy of peas and mushrooms chips, curry emulsion and candied leeks.	
THE VÉGÉALIEN	34
Lentil parmentier wiht shallots, candied onions, mashed potatoes with herbs, salt popcorn with chilli pepper and vegetables juice.	
THE CHEF`S PIECE (1, 7)	32
Grilled meat chef`s choice, served with vegetables from de season and red wine sauce.	
THE POULTRY (1, 3, 7)	30
White poultry pudding with tartuffata, mushrooms raviolis, parmesan cheese, poultry juice Flavoured with tarragon.	
THE SALMON (4, 7, 14)	34
Grilled with plancha, pink pepper and rosemary, jasmine rice flavoured cardamom, marbled musselsand creamy juice.	
THE PASTA (1, 3, 7)	25
Spaghetti carbonara in French style cooked like my mother do served with stick of ham, mushrooms, flambed with cognac and parmesan cheese and yellow eggs.	



FONDUE

IF YOU WANT MORE

3 Scallops & 3 prawns	13
Roasted mushrooms	6.5
French Fries	3.75
Roasted végétales	6.5
Saucière supplémentaire	2.5

FONDUE DU MANOIR

25 / adult 15 / children

Fondue (for 2 minimum)

include 1 plate of meat by one person, served with green salad or mix salad rice, French fries

POSSIBLE SIDE ORDERS

Plat of mushrooms	4
Plat of rare vegetables	4
Plat of cheese in cubes	6
One prawn	1.5
One scallop	2.5
Plat of ostrich meat (200g)	10
Plat of bison meat (200g)	10
Plat of deer meat (200g)	10
Plate of beef meat (180g)	7

CHILDREN MENU (12 YEARS OLD AND LESS)

Including: milk or juice and one dessert

(Chocolate ice cream or caramel ice cream, chocolate cake or fresh fruit salad)

Chinese Fondue (accompanied by two adults minimum)	15
Plate of chicken nuggets (4 pieces)	10
Plate of chicken wings (6 pieces)	10
Manoir's pasta	11
Escalope of Atlantic salmon with fresh herbs	14
Manoir's thinly slices chicken served with maple sauce	12

YOU CAN HAVE WITH YOUR DESSERT A FLAMBED COFFE FOR 9,95\$

(ESPANOL, BRASILIEN, IRISH OR OF THE MANOIR)

THE SICHUAN CASSIS (1, 3, 6, 7, 8)	12
Crumble with macadamia nuts, creamy of Venezuela dark chocolate and Sichuan pepper, blackcurrant cream.	
THE FLORILÈGE (1, 3, 6, 7, 8)	12
Fruity delight, crusty shortbread, creamy of hazelnuts and stewed flowers	
THE TIRAMISU (1, 3, 6, 7)	11
Italien dessert style, creamy mascarpone with coffee cookie and marsala	
THE LORRAINE (1, 3, 7)	11
In pie style, saffron and honey mousseline and creamy mirabelles	
THE CRÈME BRÛLÉE (3, 7)	10
Vanilla crème brûlée flambé with orange alcohol.	
THE DACQUOIS (1, 3, 7, 8)	11
Cake« russe », milk cloud, peanuts butter and mascarpone.	
THE FLAN DU PÂTISSIER (1, 3, 7, 8)	11
Blanck in french style ,dark chocolate, crusty praline with candied pistachios	
THE FRESH SANTÉ (6)	12
Fresh fruits pie, red fruits juice and vegan chocolate cake	
THE CHEESES PLATE (1, 7, 8)	12
THE CHOCOLATE FONDANT (1, 3, 6, 7)	12
Soft Tanzanie Chocolate fondant with vanilla ice cream.	