



STARTERS

THE ROMAINE (1-3-4-7-10)	11
Lettuce heart prepared as a Cesar salad.	
THE PLANK FOR 2 (1-7-10)	16 / 1p
Italian charcuteries and homemade terrines, condiments and homemade focaccia tomato with basil pesto alla Genovese, for di latte mozzarella cheese.	
(16\$ SUPPLEMENT IF TAKEN FOR ONE PERSON IN 5 COURSES DINNER)	
THE SEAFOOD CHOWDER (2-7-14)	12
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes)	
THE VEGAN	14
Sweet potato and coconut milk vichyssoise, roasted sunflower seeds, potato chip and herbaceous oil.	
THE SEA (1-4-7)	16
Eel and smoked salmon, fruit chutney and sweet and sour corn, avocado oil, crème fraiche, and homemade polar bread.	
THE LOBSTER (2-3-4-7-10)	22
Lobster tartar, asparagus, pineapple and tarragon, cucumber emulsion and herring caviar. (10\$ SUPPLEMENT IF TAKEN IN 5 COURSES DINNER)	
THE DUCK (1-3-7)	24
Foie gras torchon, quince jam, yellow wine jelly and a homemade gingerbread. (12\$ SUPPLEMENT IF TAKEN IN 5 COURSES DINNER)	
THE FRESHNESS (7)	12
Jellified watermelon, thin salad leaves, fresh mint and melon, balsamic pearls and burrata cheese espuma.	
THE ORIENTAL (1-7)	12
Brick pastry sheets as a samosa, spicy mango coulis, sour cream, and avocado.	
THE LEEK (vegan without the ham) (1-3-7)	14
Fried leek and Fontina cheese risotto, creamy with an emulsion of cameline oil, speck julienne strips and fried leeks.	
THE BEEF (1-3-7-10)	22 as a starter / 36 as a main course
CAB Angus beef striploin tartar, homemade mustard, spicy shallot emulsion, black salt, quail egg yolk, Mexican pickle and garlic and rosemary crouton. (10\$ SUPPLEMENT IF TAKEN IN 5 COURSES DINNER)	
SOUP OF THE DAY	6
((For 6\$ you can have the creamy sea food chowder instead of the soup of the day)	
FRESH SORBET	4
(Add and ounce of alcohol to your sorbet for 4\$)	

THE PASTA (vegetarian) (1-3-7)	24
Homemade tricolored lasagna, grilled vegetables, spinach and ricotta, tomato sauce and arugula.	
THE POULTRY (1-3-7-9)	36
Quebec's poultry in a ballotine, white blood sausage stuffing, cranberries, tartufata, poultry and honeyberry beer glaze (beer from the Jackalhop microbrewery), cherry tomato confit.	
THE FISH (4-7)	42
Guilthead sea bream filet a la plancha, crushed green tomatoes with basil, buckwheat pilaf and carrots, white butter with star anise.	
THE VEGAN (8-11)	25
Homemade falafels, tofu hummus with maghreb spices, swiss chard, and roasted cashews.	
THE CHEF'S PLATE (7)	38
Quebec's veal, variety of mushrooms, cipolini confit and morel espuma and truffles.	
THE PIG (9-10)	34
Quebec's roasted piglet with rosemary juice and spring vegetable fricassee	
THE CAB BEEF (7-9-10)	
Grilled, roasted asparagus in a guanciale ring, marrow parsley with Gorria peppers, potatoes stuffed with beetroot and goat cheese, pepper sauce.	
(The sirloin and the flank steak are vacuumed cooked from rare to medium-well.)	
(The on the bone filet and the striploin are available from blue to medium-well.)	
THE SIRLOIN 6 OZ	32
THE PRIME FLANK STEAK 6 OZ	38
ON THE BONE FILET 7 OZ	54
STRIPLOIN MANHATTAN CUT 8 OZ	48
THE OCEAN (1-4-7-8-9)	36
Red snapper with a pistachio crust, variation around the fennel, orange, gourmet peas and saffron nage.	
THE LAMB (1-3-7-9)	44
Vacuum cooked lamb shank, egg pasta, garlic and oregano lamb juice, grilled tomatoes on the vine and roasted bell-pepper emulsion.	
THE EGGPLANT (VEGAN) (1)	24
Eggplant lasagna with vegan parmesan, rosemary and garlic flower zucchini tagliatelle.	
THE GAME (1-7-9)	52
Rack of stag in a crust of green alder pepper, truffle oil broccoli mousseline, dark chocolate and blueberry sweet and sour sauce and sunchoke.	
THE SQUID (1-2-7-9-14)	42
Squid stuffed with cuttlefish vegetable and risotto, scallops and shrimp skewer, black garlic and Armorican sauce.	



FONDUE, EXTRAS AND KIDS MENU

ADD TO YOUR PLATE

3 shrimps & 3 scallops	13
Sautéed mushrooms	6.5
Fries	3.75
Sautéed vegetables	6.5
Extra sauce boat	2.5

THE MANOIR'S FONDUE

25

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 (180g)	7
Mushroom plater	4
Vegetable plater	4
Diced cheese plater	6
Shrimp (price per shrimp)	1.5
Scallop (price per scallop)	2.5
Ostrich 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, chocolate cake or fruit salad)

Chinese fondue (must be accompanied by a minimum of 2 adults)	15
Chicken tenders (3)	8
Chicken wings (6)	10
The manoir's pasta	11
Atlantic salmon escalope with fresh herbs	12
Chicken escalope	12
Chicken Caesar salad	12



DESSERT CARD

THE « MAGNUM » (1-3-7-8)	14
Hazelnut dacquoise, chocolate biscuit, chocolate bavaroise, creamy hazelnut and vanilla bavaroise coated in grilled almonds.	
THE « CITRUS BABA » (1-3-7)	13
Rhum citrus baba, orange confit and citrus zest, whipped cream, lemon tile and bergamot sorbet.	
THE « 1000 FEUILLES » (1-3-7)	14
Creamy tonka bean and salted butter crème caramel, banana compote, light vanilla cream.	
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.	
LE CHIIZU (1-3-7-8-11)	13
Green tea biscuit, creamy matcha, white cheese sorbet, yuzu gel and sesame tile.	
THE « FRAISE-RHUBARBE » (1-3-7)	13
Iced strawberry parfait, rhubarb compote, muscovado tile.	
LA CRÈME BRÛLÉE À LA VANILLE (3-7-8)	11
With its homemade macaroon.	
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