



INTRODUCTORY REMARKS



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, 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

Executive chef in the Manoir du lac William's kitchen

P.S. I cook with regional and most importantly homemade products, the time we put into preparing and creating each dish is an important factor to the service and your satisfaction. Time is allocated to each preparation and presentation. A delay of about 2 hours is needed to fully appreciate the experience.

My team and I thank you for your comprehension.

Three-course meal formula: add 19\$ to the main course

(Soup of the day, main course, dessert, and tea, coffee or herbal tea)

Five-course meal formula: add 29\$ to the main course

(Starter, soup of the day, sorbet, main course, dessert, and coffee, tea, or herbal tea)

THE PRICES ARE IN CANADIAN DOLLARS (\$).





STARTERS

SOUP OF THE DAY	6
(Replace the soup of the day for our creamy seafood chowder for \$6.)	
THE GREENERY	14
Romaine heart Californian style, with an array of raw vegetables.	
THE CHOWDER	15
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes).	
THE CESAR SALAD	16
Lettuce leaves, homemade anchovy vinaigrette, fried capers, garlic sourdough croutons and crispy bacon.	
THE VEGETARIAN	16
Tomato gazpacho, bean salad, tomato confit, grilled eggplant caviar, garlic emulsion.	
THE FRESHNESS	17
Cantaloupe, honeydew melon, cucumber, and radish as a tartare, grilled and as a salad, everything to offer a little freshness. (Vegan)	
ITALIAN PLANK FOR TWO (1-3-7-8-10)	18/1P
Italian charcuteries imported from Italy, sweet and sour condiments, homemade focaccia.	
THE CARPACCIO	18
Deer, homemade sweet and sour condiments, whole-grain mustard emulsion, parmesan 24 months shavings, fresh herbs from our garden, roasted hazelnuts.	
THE SEA	20
Swordfish tartare, lime, pear and cardamom, cold fennel and five-spice cream, celeriac vail.	
THE GASPÉSIE	22
Scallop ceviche, natural avocado disks, dill and citrus oil, yuzu espuma, coriander pesto and a dill emulsion.	
THE SAINT-LOUIS-DE-GONZAGUES TERROIR	24
Duck foie gras, roasted almonds with Gorria peppers, cranberry, black rye bread.	
FRESH SORBET	4
(Add an ounce of alcohol to your sorbet for \$4)	

ITALIE IN THE CENTER OF QUEBEC	32
Homemade ricotta and spinach lasagna, eggplant, bell pepper basquaise, buffalo milk mozzarella, tomatoes and basil, olive tapenade.	
THE VEGAN	32
Spicy carrot cake, roasted cauliflower, curry chickpeas and carrots, sunflower seeds, coconut-curry espuma.	
THE ANGUS CAB	40
Baseball steak wrapped in Speck, pepper and brown sugar, sweet and sour wilted onions, infused thyme juice.	
THE POULTRY	40
Lacquered poultry breast from Quebec, tamari mango and coriander, poultry, maple, soy, roasted ginger and garlic glaze.	
THE DUCK	44
Crispy duck confit with fruits from Quebec, medium-rare breast, grated potatoes and red apples, juniper berry poultry juice, raspberry vinegar caramel.	
THE FISH	44
Icelandic cod steak, emulsified lemon balm butter, spring jardinière stew.	
THE SEAFOOD	48
Seafood Vialone Nano Risotto, fresh saffron king shrimp, crustacean bouillon and tomato confit.	
THE CHEF'S PLATE	50
Quebec wild boar, crispy pork belly from the 13 Arpents farm, garlic and five-spice as a bbq, corn and pear chutney.	
THE GRILL	55
CAB filet mignon grilled to our Chef's taste, sweet potato fries with maple spices, tarragon hollandaise espuma.	
THE SURF AND TURF	55
Lobster tail confit, medium-rare lamb loin in a pistachio crust, Quebec garlic chips, celeriac and truffle mousseline, red wine sauce.	



FONDUE, EXTRAS AND KIDS' MENU

ADD TO YOUR MAIN COURSE...

3 shrimps 21/25 & 3 scallops 20/30 sautéed with garlic	15
Sautéed mushrooms from the Noko farm in Inverness	9
Sautéed vegetables	9
Fresh fries	6
Extra sauce boat	4
Green salad	4
Rice	4

THE MANOIR'S FONDUE (SERVED AS A THREE COURSE MENU ONLY)

35/1P

CHINESE FONDUE (MINIMUM 2 PEOPLE/NOT AVAILABLE FOR 1 PERSON)

INCLUDES A MAXIMUM OF ONE PLATER OF THREE SHEETS OF BEEF FOR TWO PEOPLE.

SERVED WITH MIXED SALADS, RICE, FRIES AND SAUCES.

TO COMPLETE YOUR FONDUE

Additional beef meat plater (150 g)	7
Diced cheese plater (80g)	6
Mushroom plater	4
Vegetable plater (bell peppers, broccolis, cauliflowers)	4
Shrimp (price per shrimp) (21/25)	3
Scallop (price per scallop) (30/40)	3
Wapiti meat plater (200 g)	14
Bison meat plater (200 g)	14
Red deer meat plater (200 g)	14

KIDS MENU (12 AND UNDER)

Includes: milk or juice and a choice of dessert
(Chocolate or caramel ice cream sundae, Chef's cake or fruit salad)

Chinese fondue (must be accompanied by a minimum of 2 adults).	12
Chicken tenders (3) served with fries and a cabbage salad.	12
BBQ chicken wings (6) served with fries and a cabbage salad.	12
Chicken Caesar salad.	12
Pasta of the day.	12
Fish of the day with lemon butter	15
Ground beef and its homemade sauce served with fries and vegetables.	15

THE SPICED RHUM	15
Spiced rum baba, vanilla confit pineapple, seasonal strawberry salad, a hint of fresh mint and Chantilly cream.	
THE BIG MAC	15
Big chocolate macaron, white chocolate and nougat ganache, hazelnut marshmallow, cacao streusel and coconut sorbet.	
THE BULLSEYE	15
Citrus mille-feuille, ginger and cactus flower, yuzu light cream, homemade marmalade, blood orange sorbet.	
THE CHOCOLATE AND THE MORELLO CHERRY	15
Chocolate mousse verrine, morello cherry clafoutis, vanilla milk, morello cherry and kirsch espuma, homemade ice cream and cacao.	
THE DECADENT	15
Traditional chocolate fondant, melting heart, caramelized almonds, homemade French Vanilla gelato and a soft caramel with fleur de sel.	
THE MERINGUE	15
Crispy Meringue, hazelnut mousse, melting vanilla insert, walnut biscuits.	
THE CRÈME BRÛLÉE (Lactose free)	15
Our traditional Madagascar vanilla crème brûlée, raspberries and its macaron.	
THE CHEESE PLATER	15
Quebec's cheese served with our homemade focaccia, homemade fruit jam, and nuts.	

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