



## PRESENTATION WORD



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

<b>THE CESAR SALAD</b> (1-3-4-7-10)	<b>12</b>
Lettuce heart, homemade dressing, fried capers, garlic croutons, crispy bacon and Italian cheese shavings.	
<b>ITALIAN PLANK FOR TWO</b> (1-7-8-10)	<b>17 / 1P</b>
Italian charcuteries for two, marinade, mozzarella di buffala and homemade focaccia.	
(17\$ SUPPLEMENT IF TAKEN FOR ONE PERSON.)	
<b>THE CHOWDER</b> (2-7-14)	<b>14</b>
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes.)	
<b>THE SNAILS</b> (7-14)	<b>16</b>
Snails in garlic butter, crushed Provençale tomatoes. (POSSIBILITY TO GRILL THE CHEESE FOR AN EXTRA 3\$.)	
<b>THE SALMON</b> (1-3-4-7)	<b>18</b>
Prepared as a tartare with Gorria pepper, crispy wonton tile. (6\$ SUPPLEMENT IF TAKEN IN 5 COURSES DINNER.)	
<b>THE FOIE GRAS</b> (1-3-7)	<b>22</b>
Foie Gras torchon, apple and star anise creamy, jellied cranberries, five-spice salty meringue. (12\$ SUPPLEMENT IF TAKEN IN 5 COURSES DINNER.)	
<b>OUR VEGAN STARTERS</b>	<b>14</b>
<ul style="list-style-type: none"><li>• Parmesan fondue, tomato and olive oil emulsion, pesto alla Genovese. (1)</li><li>• Mushroom dumpling, peanut and coconut milk sauce, fried spinach. (1-5)</li><li>• Vegetable tempura, broccoli, cauliflower, sweet-potato and pickle, vegan spicy mayonnaise. (1-10)</li></ul>	
<hr/> <b>SOUP OF THE DAY</b>	<b>6</b>
(Replace the soup of the day for our creamy seafood chowder for 6\$.)	
<hr/> <b>FRESH SORBET</b>	<b>4</b>
(Add an ounce of alcohol to your sorbet for 4\$)	



## MAIN COURSE

<b>THE FISH</b> (4-7-9) LACTOSE FREE DAIRY	<b>38</b>
Thick slice of salmon, jasmine rice with black beans and ginger, crunchy vegetable julienne and a two curry nage.	
<b>THE POULTRY</b> (7-9)	<b>42</b>
Pheasant supreme cooked sous-vide and its candied pestle, root-vegetable as a gratin dauphinois, juniper and clove poultry juice.	
<b>THE CRUSTACEAN</b> (1-2-7)	<b>60</b>
4oz Lobster tail, garlic butter, pilaf rice.	
<b>THE PASTA</b> (1-2-7-14)	<b>28</b>
Spaghetti Di Gragano with tomato sauce and seafood, fresh basil, olive oil and old Canadian Whisky.	
<b>THE CHEF'S PLATE</b> (7-9) BAKED ONLY MEDIUM-RARE	<b>42</b>
Fondant Angus beef shoulder, smoked mushroom stir-fry from the Inverness farm, truffle meat juice, steak spice julienne fries.	
<b>THE VEGETARIAN</b> (1-3-7-9)	<b>40</b>
Homemade butter squash ravioli, grilled garlic zucchini, morel and confit garlic parmesan crèmeux, parmesan crumble.	
<b>THE CAB BEEF</b> (7-9)	<b>55</b>
Gorgonzola Certified Angus Beef filet (6 oz), Cabernet Sauvignon meat juice (AVAILABLE FROM RARE TO MEDIUM-WELL.)	
<b>OUR VEGAN OPTIONS</b>	<b>25</b>
<ul style="list-style-type: none"><li>• Saffron and buttered squash risotto, grilled garlic zucchinis. (9) (ALSO AVAILABLE WITH BUTTER AND PARMESAN CHEESE LIKE A REAL ONE!)</li><li>• Vegan sausage cannelloni, tomato sauce and vegan mozzarella au gratin. (1-9)</li><li>• Vegan chicken penne, pesto and grilled almonds. (GLUTEN FREE) (8)</li><li>• Black bean Beyond Meat burger, vegan yogurt tzatziki, sweet potato fries and spicy BBQ mayonnaise. (1-10)</li></ul>	



## FONDUE, EXTRAS AND KIDS MENU

### ADD TO YOUR MAIN COURSE...

3 shrimps & 3 scallops.	13
Sautéed mushrooms.	8
Fries.	5
Sautéed vegetables.	8
Extra sauce boat.	4
Green salad.	4
Rice.	4

### THE MANOIR'S FONDUE

**25 / 1P**

CHINESE FONDUE (2 PEOPLE AND MORE / 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 (180g).	7
Mushroom plater.	4
Vegetables plater.	4
Diced cheese plater.	6
Shrimp (price per shrimp).	1.50
Scallop (price per scallop).	2.50
Wapiti meat plater (200g).	12
Bison meat plater (200g).	12
Red deer meat plater (200g).	12

### 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 (3 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
Fish of the day with lemon butter.	15
Ground beef and its homemade sauce, served with fries and vegetables.	12

<b>THE ROCHER CALIFORNIEN</b> (1-3-7-8)	<b>15</b>
The return of the audacious and three Valrhona chocolate fondant, caramelized almonds and vanilla gelato.	
<b>THE TIRAMISU</b> (1-3-7-8)	<b>14</b>
Delicious Italian cake made with mascarpone cheese and espresso coffee.	
<b>THE APHRODITE</b> (1-3-7-8)	<b>12</b>
Frothy ganache made with Jivara chocolate from Valrhona, citrus fruit insert, ginger biscuit and jellied grapefruit.	
<b>THE SANTÉ</b> (VEGAN)	<b>12</b>
Our vegan dessert with cacao and coconut, red berry fruit paste.	
<b>THE FINGER CANNEBERGES ET ORANGE</b> (1-3-7)	<b>13</b>
Cranberry mousse, jellied orange and fennel insert, cacao and fleur de sel sable Breton.	
<b>THE CRÈME BRÛLÉE À LA VANILLE BOURBON</b> (3-7-8)	<b>13</b>
Our famous crème brûlée served with its homemade macaroon.	
<b>THE PAVLOVA</b> (3-7)	<b>12</b>
Pink pepper meringue, light Italian cheese cream, red berry compote and its coulis.	
<b>THE ASSIETTE DE FROMAGES D'ICI</b> (1-7-8)	<b>14</b>
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 SO<sub>2</sub>)
13. Lupin
14. Mollusks