



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 (Replace the soup of the day for our creamy seafood chowder for \$6.)	6
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ROMAINE HEART AND BEETROOT FRIESIAN (3-10) Honey and whole grained mustard vinaigrette.	14
THE CHOWDER (2-7*-14) Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes) *Lactose free dairy products	15
THE CESAR SALAD (1-3-4-7-10) Lettuce leaves, homemade anchovy vinaigrette, fried capers, garlic sourdough croutons,crispy bacon and Italian cheese shavings.	16
MUSHROOM DUMPLINGS (1-8-11) Spicy peanut butter and coconut sauce, fried spinach leaves.	18
ITALIAN PLANK FOR TWO (1-3-7-8-10) Italian charcuteries imported from Italy, sweet and sour condiments, homemade focaccia.	18/1P 36/2P
QUINOA TABBOULEH (8-10) Mishmash of small seasonal vegetables, apples and nuts, flax seed emulsion in a vinaigrette. (Vegan)	18
SALMON AND DILL TARTARE (1-4) Lactose free Greek yogurt and alder pepper. 12\$ extra if taken in a five-course meal.	18
TRADITIONNAL WAGYU BEEF TARTARE (1-3-10) 15\$ extra if taken in a five-course meal.	24
CHEF GADEAU'S DUCK FOIE GRAS TERRINE (1-3-7) Sweet and sour emulsion of the season and homemade brioche.	28
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FRESH SORBET (Add an ounce of alcohol to your sorbet for \$4)	4



MAIN COURSE

HOMEMADE SMOKED DUCK CAMPOFILONE PASTA (1-3-7) Like a carbonara, homemade crème fraiche and pecorino cheese.	28
SEA FOOD SPAGHETTI FLAMBÉED WITH COGNAC (1-3-7)	32
SALMON AND DILL TARTARE (1-4) Lactose free Greek yogurt and alder pepper served with fries.	32
BELUGA LENTIL PARMENTIER « À LA RATATOUILLE » (7) Mashed Yucon gold and sweet potato, bell pepper coulis. (Vegan)	38
CHICKEN BREAST FROM LA FERME DES VOLTIGEURS (7) As a cordon bleu with Louis Dubois cheese from La Fromagerie du Rang 9, potato mousseline with vegan beurre noisette, Marsala meat juice.	38
CAJUN SPICED SALMON AND LEEK CRÉMEUX (4)	44
VEAL OSSO-BUCCO CONFIT Vacuumed-cooked, citrus and garlic confit persillade, Italian sauce.	46
RACK OF LAMB IN A PROVENÇALE CRUST À LA DIJONAISE (1*-10) *Gluten-free breadcrumb coating.	52
TRADITIONNAL WAGYU BEEF TARTARE SERVED WITH FRIES (1-3-10)	56
THE CAB BEEF Our pieces of meat are served with unique garnishes and choice of sauce (pepper, bordelaise or mushroom). In order to give you the best experience, the "well-done" cooking is unavailable.	
CAB Scoter 6oz (Available from rare to medium-well)	40
CAB Flank steak 7oz (Available from rare to medium-well)	42
CAB Manhattan 7oz (Available from rare to medium-well)	52
CAB Filet mignon 6oz (Available from rare to medium-well)	55



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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 WILPPET (1-3-7-8)	15
Maple marshmallow, jellied honeyberry, madeleine biscuit.	
PARIS-BREST (1-3-7-8)	15
Choux bun stuffed with hazelnut praline, crispy cacao, fleur de sel caramel.	
THE FONDANT (1-3-7-8)	15
Traditional chocolate fondant, melting heart, vanilla ice cream and a soft caramel with fleur de sel.	
THE MACARON (1-3-7-8)	15
Raspberry, rose and lychee macaron, mascarpone mousse, jellied raspberries, pistachio crumble.	
THE MANDARIN (1-3-7-8)	15
Chocolate-mandarin entremets, Gianduja mousse, mandarin-passion and pear William palet, hazelnut shortbread biscuit.	
THE PASTRY OF THE MOMENT	15
THE CRÈME BRÛLÉE (3-7-8)	15
Our traditional vanilla crème brûlée is a true delight!	
THE CHEESE PLATER (1-7-8)	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.**

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



MENU OF THE WEEK

STARTERS :

Homemade poultry consommé, veal ravioli, parmesan and parsley, sweet broccoli floret. (1-3)

16\$

MAIN COURSE :

Crispy jackfruit, coconut and cashew sauce, tofu salpicon, bell peppers and mangoes, rice noodles and chives. (8) (Vegan)

32\$

Black pudding from Charlevoix, parsnip and elderberry mousseline, smoked La Gabrielle potatoes. (7*)

*Lactose free

38\$

Tender cuttlefish, wilted bell peppers as a caponata, apple wafers, Wasabi and roasted hazelnut emulsion. (8-14)

40\$

DESSERTS :

Frozen lemon and goat cheese entremets, pistachio and walnut crumble, honey caramel, yellow peach coulis. (1-3-7-8)

15\$