

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.

THIS FIVE-COURSE DINNER IS INCLUDED IN YOUR PACKAGE. IT IS COMPOSED OF THE STARTER, SOUP OF THE DAY, SORBET, MAIN COURSE, DESSERT AND A COFFEE, TEA OR HERBAL TEA. SOME SUPPLEMENTS CAN APPLY. EACH RESTAURANT BILL THAT INCLUDES SUPPLEMENTS FOR THE MEALS, DRINKS AND WINE WILL BE INCREASED BY 15% FOR GRATUITY. THANK YOU FOR SIGNING YOUR BILL BEFORE LEAVING THE TABLE. THE PRICES ARE IN CANADIAN DOLLARS (\$).





STARTERS

SOUP OF THE DAY

(Replace the soup of the day for our creamy seafood chowder for \$6.)

Included

THE GREENERY

Romaine heart Californian style, with an array of raw vegetables.

Included

THE CHOWDER

Delicious creamy seafood chowder, one of the Manoir's specialties.
(Shrimps, scallops, clams, mussels and potato cubes).

Included

THE CESAR SALAD

Lettuce leaves, homemade anchovy vinaigrette, fried capers, garlic sourdough croutons and crispy bacon.

Included

THE VEGETARIAN

Tomato gazpacho, bean salad, tomato confit, grilled eggplant caviar, garlic emulsion.

Included

THE FRESHNESS

Cantaloupe, honeydew melon, cucumber, and radish as a tartare, grilled and as a salad, everything to offer a little freshness. (Vegan)

Included

ITALIAN PLANK FOR TWO (1-3-7-8-10)

Italian charcuteries imported from Italy, sweet and sour condiments, homemade focaccia. (18\$ extra if taken for one person only.)

Included

THE CARPACCIO

Deer, homemade sweet and sour condiments, whole-grain mustard emulsion, parmesan 24 months shavings, fresh herbs from our garden, roasted hazelnuts.

Included

THE SEA

Swordfish tartare, lime, pear and cardamom, cold fennel and five-spice cream, celeriac vail.

\$4 EXTRA

THE GASPÉSIE

Scallop ceviche, natural avocado disks, dill and citrus oil, yuzu espuma, coriander pesto and a dill emulsion.

\$8 EXTRA

THE SAINT-LOUIS-DE-GONZAGUES TERROIR

Duck foie gras, roasted almonds with Gorria peppers, cranberry, black rye bread.

\$12 EXTRA

FRESH SORBET

(Add an ounce of alcohol to your sorbet for \$4)

Included



MAIN COURSE

ITALIE AT THE CENTER OF QUEBEC

Included

Homemade ricotta and spinach lasagna, eggplant, bell pepper basquaise, buffalo milk mozzarella, tomatoes and basil, olive tapenade.

THE VEGAN

Included

Spicy carrot cake, roasted cauliflower, curry chickpeas and carrots, sunflower seeds, coconut-curry espuma.

THE ANGUS CAB

Included

Baseball steak wrapped in Speck, pepper and brown sugar, sweet and sour wilted onions, infused thyme juice.

THE POULTRY

Included

Lacquered poultry breast from Quebec, tamari mango and coriander, poultry, maple, soy, roasted ginger and garlic glaze.

THE DUCK

Included

Crispy duck confit with fruits from Quebec, medium-rare breast, grated potatoes and red apples, juniper berry poultry juice, raspberry vinegar caramel.

THE FISH

Included

Icelandic cod steak, emulsified lemon balm butter, spring jardinière stew.

THE SEAFOOD

\$6 EXTRA

Seafood Vialone Nano Risotto, fresh saffron king shrimp, crustacean bouillon and tomato confit.

THE CHEF'S PLATE

\$8 EXTRA

Quebec wild boar, crispy pork belly from the 13 Arpents farm, garlic and five-spice as a bbq, corn and pear chutney.

THE GRILL

\$14 EXTRA

CAB filet mignon grilled to our Chef's taste, sweet potato fries with maple spices, tarragon hollandaise espuma.

THE SURF AND TURF

\$15 EXTRA

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)

INCLUDED

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).	INCLUDED
Chicken tenders (3) served with fries and a cabbage salad.	INCLUDED
BBQ chicken wings (6) served with fries and a cabbage salad.	INCLUDED
Chicken Caesar salad.	INCLUDED
Pasta of the day.	INCLUDED
Fish of the day with lemon butter.	INCLUDED
Ground beef and its homemade sauce served with fries and vegetables.	INCLUDED



DESSERTS

THE SPICED RHUM

Spiced rum baba, vanilla confit pineapple, seasonal strawberry salad, a hint of fresh mint and Chantilly cream.

INCLUDED

THE BIG MAC

Big chocolate macaron, white chocolate and nougat ganache, hazelnut marshmallow, cacao streusel and coconut sorbet.

INCLUDED

THE BULLSEYE

Citrus mille-feuille, ginger and cactus flower, yuzu light cream, homemade marmalade, blood orange sorbet.

INCLUDED

THE CHOCOLATE AND THE MORELLO CHERRY

Chocolate mousse verrine, morello cherry clafoutis, vanilla milk, morello cherry and kirsch espuma, homemade ice cream and cacao.

INCLUDED

THE DECADENT

Traditional chocolate fondant, melting heart, caramelized almonds, homemade French Vanilla gelato and a soft caramel with fleur de sel.

INCLUDED

THE MERINGUE

Crispy Meringue, hazelnut mousse, melting vanilla insert, walnut biscuits.

INCLUDED

THE CRÈME BRÛLÉE (Lactose free)

Our traditional Madagascar vanilla crème brûlée, raspberries and its macaron.

INCLUDED

THE CHEESE PLATER

Quebec's cheese served with our homemade focaccia, homemade fruit jam, and nuts.

INCLUDED

**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.**