



PRESENTATION

My team and I would like to humbly convey to you the essence and the love we have for this beautiful region dotted with lakes, forests and maples located in the foothills of the Appalachians.

The regional products we suggest are treated in accordance to the tradition of French cuisine and our Quebec roots. These dishes will be served with an updated presentation. Rooted to the area, to honour the local producers and processors and elsewhere.

Do not hesitate to express your appreciation to the personnel in our dining room throughout your tasting.

On this note, we wish you bon appétit !

Anthony Nart and his team.

TABLE D'HÔTE 5 COURSES FORMULA, ADD 26,00\$ TO THE PRICE OF THE MAIN COURSE (APPETIZER, SOUP, SORBET, DESSERT, COFFEE, TEA OR HERBAL TEA)

ADDITIONAL CHARGES MAY APPLY

	List of allergens
1.	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2.	Crustaceans
3.	Eggs
4.	Fishes
5.	Peanuts
6.	Soybean
7.	Milk (including lactose)
8.	Nuts (almond, hazelnut, walnut, cashew, pecan, macadamia, pistachio),
9.	Celery
10.	Mustard
11.	Sesame seeds
12.	Sulfur dioxide and sulfites in concentration of more than 10 mg/kg or 10mg/1 (expressed as SO ₂)
13.	Lupin
14.	Mollusks

PLEASE ADVISE YOUR SERVER AT BEGINNING OF SERVICE IF ALLERGIES OR FOOD INTOLERANCE. THE MAJORITY OF OUR MEALS ARE AVAILABLE WITHOUT GLUTEN.



APETIZERS

COLORED SEASONAL SALAD

Roasted vegetables in various forms, feta cheese citrus, thyme and maple dressing. (7) 8

VEGETARIAN

Winter rolls, with roasted vegetables broth, quail egg and assortment of seasonal vegetables. (3) 11

SALMON TRILOGY

Homemade smoked salmon, horseradish cream and pickled shallots. 14
Tataki with nori powder and dashi jelly. Tempura marinated with Jack Daniels and maple accompanied with turnip and beetroot raviole. (1, 4, 7, 10)

TASTING FROM OUR SMOKER

Smoked duck tartlette; lightly smoked onions, caraway seeds shortbread; Smoked cheddar Perron foam and roasted garlic cream. (1, 3, 7) 12

CHARCUTERIES PLATTER

White pudding, ham hock and nuts terrine, homemade bresaola and cheese croquette. Roasted apple and onion compote, arugula salad with pomegranate, roasted pine nuts and dried fruit. (3, 5, 7, 8) 13

CREAMY SEAFOOD CHOWDER

Shrimps, scallops, mussels, clams and diced potatoes. (4, 7, 9, 14) 10

TERRINE OF DUCK FOIE GRAS AND SMOKED EEL (from Canard Gouteux farm)

Apple and white miso puree and shiitake powder. Homemade sourdough bread. (\$13 extra with 5 course meal) (1, 4) 25

SOUP OF THE DAY

(Replace soup of the day with seafood chowder for \$6 extra) 5

FRESH SORBET

4

BEEF FILET MIGNON FROM ALBERTA ROSSINI WAY.

Crispy potato roastie, grilled king mushrooms and glazed carrots.
Truffle jelly and porto sauce. (7) 40

BRAISED BEEF CHEEK

Braised with Guinness beer, carrot orgetto, glazed rabioles and Guinness sauce. (1, 7) 33

CHAR FISH FROM THE ARTIC

Spinach and gruyere cheese polenta romanesco cabbage, shrimp miso and shitake ravioli,
sake flavoured bisque. (2, 4, 7) 26

GUINEA FOWL SUPREME

From farm la Pintarade, parsnip and vanilla puree, roasted butternut squash filled with goat
cheese, chestnuts and hazelnuts. Chicken broth reduction infused with tea. (5, 7, 8) 32

ROASTED PORK FLAN

From the farm (Le Rang 4) Savoy cabbage stuffed with pork and whole grain mustard.
Potato and roast garlic purée. Brussels sprouts and wild boar bacon. Drippings. (7, 10) 30

OUR SEAFOOD

Lobster tail and Argentina prawns (3) poached in citrus and star anis butter. Sautéed sea
asparagus, roasted cauliflower puree. (1, 2, 6, 7) 37

MANOIR'S VEGETARIAN PLATTER;

carrot cake, purple carrot puree, chocolate fleur de sel crumble. Roasted cipollini onions
and glazed carrots. (1, 3, 7) 20

AN ORIGINAL SELECTION

from our chef Anthony Nart. 36

MANOIR'S PASTA

Selection made with the freshest available products. 18

OUR FISH OF THE DAY;

Selected upon the arrival and selection of the day. 24

ADD TO YOUR PLATE...

3 scallops & 3 shrimps	13
Sauteed mushrooms	6.5
Basket of fries	3.75
Sautéed vegetables of the day	6.5
Additional gravy	2.5

MANOIR FONDUE

25 / adult

15 / child

Chinese fondue (minimum 2 people) (includes one plate of meat per person,
Served with salads, rice, fries and sauces. \$5 extra for all meat you can eat)

POSSIBLE SIDE ORDERS

Plate of mushrooms	4
Plate of raw vegetables	4
Plate of cubed cheese	6
Shrimp	1.5
Scallop	2.5
Plate of ostrich meat (200g)	10
Plate of bison meat (200g)	10
Plate of red deer meat(200g)	10

CHILDREN MENU (12 AND UNDER)

*Including: milk or juice and choice of dessert:
Chocolate or caramel ice cream cup, chocolate cake or fruit salad*

Chinese fondue (accompanied by two adults minimum)	15
Plate of chicken nuggets (4 pieces)	8
Plate of chicken wings (6 pieces)	10
Manoir's pasta	11
Escalope of Atlantic salmon with fresh herbs	14
Manoir's thinly slices of chicken served with maple sauce	12
Chicken Caesar salad	12



DESSERT MENU

ACCOMPANY YOUR DESSERT WITH ONE OF OUR FAMOUS FLAMING COFFEES FOR \$9.95
SPANISH, BRAZILIAN, IRISH OR MANOIR.

RENAISSANCE

The famous maple pie revisited, with apples and speculoos crumble.

Vanilla ice cream. (1, 3, 7, 8) 12

ROCHER CALIFORNIEN

Audacious melt of 3 chocolates, caramelized almonds and vanilla ice cream. 12
(10 minutes cooking) (1, 3, 7, 8)

TIRAMISU

Frozen cream with chestnut cream and crispy pretzels. (1, 3, 7, 8) 11

BARISTA

Symphony of the Opera and Baghdad coffee creamy Barista,
crunch, rich and daring to discover. (1, 3, 7, 8) 11

ORANGE PANNA COTTA

Guaya truffles; fine sea salt caramelized puff pastry palms and orange jelly. (1, 3, 7) 9

CHOCO COCO

Chocolate vegan cake served with coconut sorbet. (available without gluten) 9

MANOIR'S CRÈME BRULÉE vanilla (3, 7) 9

CHEESE FOOD PLATTER OF our region. 10



TABLE D'HÔTE 3 SERVICES

35\$

INCLUDING SOUP, MAIN COURSE, DESSERT DU JOUR, COFFEE, TEA OR HERBAL TEA.

APPETIZERS

SOUP OF THE DAY	included
(Replace soup of the day with a creamy seafood chowder for 6\$)	
MANOIR'S GRILLED CEASAR SALAD	5
Crispy bacon, fresh garlic croutons, homemade dressing and fried capers. (1, 4, 10, 11)	
OUR TEAMS CREATION OF THE WEEK	5
Appetizer with the inspiration of the day.	

MAINE COURSES

MARINATED CHICKEN SUPREME	included
Cauliflower puree, roasted brussels sprouts served with homemade BBQ sauce.	
SEAFOOD LINGUINE,	included
Rosee sauce. (Shrimps, scallops, mussels, clams and salmon). (1, 2, 4, 7, 9, 14)	
ROASTED SALMON ON SKIN	included
Carrot orgetto, crisp asparagus salad, mango salad served with vegetables.	
DUCK LEG	5
House confit, vanilla parsnip puree, caramelized apples served with shoestring potatoes and chicken glaze. (7, 9)	
FLANK STEAK	included
Potato puree with roasted garlic, glazed carrots, shallots and porto sauce... (7)	

DESSERT

Gourmet treat of the moment

Tea, coffee, herbal tea.