

Your selection must be provided by email to info@manoirdulac.com 48 hours before your arrival



APPETIZER

- THE ROMAINE (1-3-4-7-10)** included
Lettuce heart, prepared like a Caesar salad.
- THE PLANK FOR TWO (1-4-7-8-10)** included
Italian charcuterie, homemade terrines, smoked salmon, condiments, homemade Focaccia.
- WAGYU BEEF (8)** extra 12
Grade 5 wagyu beef as a carpaccio, boreal Dukkha spices and an emulsion verde.
- THE CANARD GOULU FOIE GRAS (1-3-7)** extra 12
Fried Foie Gras escalope, homemade Blini, pear flambe suzette style.
- THE PARSHIP (6) (VEGAN)** included
Soy and tonka bean panna cotta, golden raisin and watermelon radish, vegan watermelon radish remoulade, orange peel confit parsnip.

SOUP

MAIN COURSES

- THE PASTA (1-2-3-7-9-14)** included
Egg pappardelle, creamy bisque, seafood, and shelled mussels, creamy saffron espuma
- THE ANGUS BEEF (7-9)** extra 8
Grilled striploin, grilled marrow bone, Bordelaise style sauce, garlic confit marrow persillade, hazelnut butter apple puree.
- QUEBEC'S VEAL (1-3-7-9-10)** included
Skirt steak served with celeriac, apple ring, pickled red onions, and tarragon dijonnais
- THE VEGAN (6)** included
Vegan cabbage roll, like a vegetarian chili con carne
- THE FISH (1-4-7-9)** included
Salmon filet, caper nage, lemon and dill confit scone, leek risotto with barley confit butter.
- MILK PIGLET FROM LA FERME GASPOR WITH JACKALHOP BEER (1-7-9)** included
MILK PIGLET FROM LA FERME GASPOR sweet and sour sauce made with Jackalhop beer (strawberry pie flavour) from Plessisville, served with a creamy polenta.

CHEF DESSERT

SWEETS

Allergy list

1. Cereals with gluten 2. Sea food 3. Eggs 4. Fish 5. Peanut 6. Soja 7. Milk (with lactose) 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphite 13. Lupin 14. Mollusk