

Introductory remarks



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. I have now been nurturing my passion for cooking for 30 years.

Born in France, in the Parisian region, I made my debut in the kitchen in 1991, in an Italian gourmet restaurant. Where I studied for the next two years. I continued my journey and joined the teams of a few Michelin Star restaurants. Once I had settled in Quebec in November 1994, I met Pierre Marcotte and I started to work at the restaurant La Saulaie in Boucherville. I worked there for four incredible years. I've been around as we say. I then worked at the iconic Hélène-de-Champlain, and in a few Italian and French restaurants. Working at the Château Bromont, the Chantecler hotel and the Quintessence in Mont-Tremblant allowed me to make my debut in the hospitality industry. My journey continues

as I start working for Mister Paul Desmarais Jr as his private Chef, before going back into action in the kitchen of one of Montreal's private clubs, the Club Saint-James. After a few years in the metropolis, I decided to head to Quebec to work with Nicola Cortina at the prestigious Michelangelo.

In 2019, I met the Lessards, a family with a big heart, and it was "love at first sight" as we say. So here I am, since then, at the head of the Manoir du Lac William's kitchen.

I wish you all great night and "Bon appétit!"

Sébastien Gadeau

Executive chef in the Manoir du lac William's kitchen

P.S. I favor fresh, regional and most importantly homemade products. The time we put into preparing and creating dishes that we serve you is a token of quality. In order to have the best experience, at the height of which we want to offer, please allow a time of 2 hours at our table.

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 infusion. 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	6
(Replace the soup of the day for our creamy seafood chowder for \$6.)	
THE CESAR SALAD	16
Romaine lettuce heart as a Cesar salad, homemade Cesar sauce, fried capers, asiago cheese, garlic croutons and crispy bacon.	
THE CHOWDER	18
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes).	
THE ITALIAN PLANK (for one person)	19
Italian charcuterie mix, pork rillettes, sweet and sour condiments, focaccia and grissini.	
THE CEVICHE	20
Checkered Salmon gravlax and swordfish, exotic fruit leche de tigre, oil infused with coriander, coconut milk foam, red onion pickles and cancha corn.	
THE GARDEN	18
Botanical garden, asparagus, melons, tomatoes, avocados, carrots, garlic confit vinaigrette emulsion.	
THE TARTARE (\$12 extra if taken in a five-course menu)	30
Beef from the Maple Wagyu farm in Sainte-Sophie-d'Halifax, Béarnaise seasonings, tarragon, shallots simmered in sherry vinegar, tarragon emulsion, Gabrielle potato chips.	
THE CHEF'S STARTER (\$4 extra if taken in a five-course menu)	22
Raw-cooked, marinated scallop, tender cocktail shrimps, octopus salad, fried calamari, red bell pepper gazpacho, cucumber caviar, spicy chives mayonnaise.	
THE EGG	18
Chicken egg cooked at 64°C poached in a red wine sauce, shiitake and peppered guanciale, Burgundy wine reduction, fresh pasta veil, toasted bread espuma.	
THE FOIE GRAS (\$12 extra if taken in a five-course menu)	25
Half-cooked duck Foie gras opera, Joconde biscuit and a sweet and sour raspberry jelly.	
THE TOMATO	20
Marinated heirloom tomatoes, <i>Nocellara del Belice</i> , burrata espuma, Gentile di Chieti olive oil with basil, strawberry and white balsamic condiments.	
THE WATERMELON	18
Watermelon tataki and sweet and sour candied watermelon bark, miso and saké condiments, yuzu gel, black sesame and rice crisp, wasabi and avocado espuma.	
FRESH SORBET	4
(Add a base alcohol to your sorbet for \$4)	

Main course



THE DUCK	44
Duck breast from Inverness, beetroot purée, grilled corn, peach and sherry vinegar compote, garlic confit poultry juice.	
THE GASPÉSIE	46
Maple arctic char, dill and lemon, savory tartlet, tender carrots and almond crumble.	
THE VEGAN	34
Stuffed and braised sucrine, umami vegetable juice, seasonal vegetable spaghetti with seasonal herbs, smoked paprika popcorn.	
THE CRUSTACEAN	52
Creamy ricotta, lemon zest and lobster risotto as a lobster cake, pea coulis, creamy Armagnac bisque, black garlic espuma, seared lobster tail confit.	
THE CHEF'S PASTA	38
Sage and prosciutto veal cannelloni, meat juice and tomato sauce, pecorino cheese and truffle gratin.	
THE POULTRY	44
Cornwall chicken in a ballotine from Quebec, poultry stuffing with foie gras and mushrooms, sarladaises potato cubes, grilled tomatoes and cep espuma.	
THE PIGLET	52
Piglet rack from Quebec from the Gaspor farm, elder and pistachio, polenta soufflé, Iberian pork skewer glazed with maple, hickory smoked lyonnaise meat juice.	
THE ASIA	36
Asian noodles, sautéed vegetables, soy, orange and basil marinated tofu, spicy lemongrass bouillon, sesame biscuit.	
THE MUSSELS	36
Pernod, chorizo and sweet potato mussels, lemon and black pepper fries.	
THE LAMB	54
Lamb cutlet, homemade merguez, lamb kefta, tabbouleh salad, chickpea hummus, chermoula, grilled onion lamb juice and fried onions.	
THE SEA	52
Iceland black pollock with citrus butter, broccoli and ginger mousseline, clam and shell nage, tender carrots.	
THE PLATER FOR TWO:	110
BBQ lacquered CAB beef bone-in short rib, two 4oz lobster tails, two grilled shrimps with scales, rustic potato waffle, sautéed vegetables, red wine sauce dans garlic butter.	

MLW STEAK HOUSE

THE MANOIR DU LAC WILLIAM IS PROUD TO SERVE EXCLUSIVELY CERTIFIED CANADIAN ANGUS BEEF CAB.

OUR CAB BEEF IS SERVED WITH SEASONAL VEGETABLES AND A RUSTIC POTATO WAFFLE, WITH A CHOICE OF PEPPER SAUCE OR WINE SAUCE.

OUR CAB BEEF

THE SKIRT STEAK 6OZ	54
THE MARINATED FLANK STEAK 6OZ**	50
THE MANHATTAN STEAK 7OZ**	54
THE FILET MIGNON 6OZ**	64

**OUR BEEF IS COOKED BLUE TO MEDIUM WELL.

THE WAGYU BEEF

THE FLANK STEAK (6OZ FROM JAPAN)*	80
THE DENVER STEAK (7OZ AUSTRALIA)*	85

**OUR WAGYU BEEF IS COOKED BLUE TO MEDIUM-RARE.

ADD TO YOUR MAIN COURSE...

Lobster tail	15
Seared Foie Gras	15
3 shrimps 21/25 & 3 scallops 20/30 sautéed with garlic	15
Fresh truffle	MARKET PRICE
Sautéed vegetables of the day	10
Sautéed mushrooms from the Noko farm in Inverness	10
Fresh fries	5
Chef's salad	5

Fondue, extras and kids' menu



THE MANOIR'S FONDUE (SERVED AS A THREE COURSE MENU ONLY)

35\$/PERSONNE

Chinese fondue (minimum two people/not available for one 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)

Chicken tenders (3) served with fries and a cabbage salad.	18
BBQ chicken wings (6) served with fries and a cabbage salad.	18
Cesar chicken salad.	18
Pasta of the day.	18
Ground beef and its homemade sauce served with fries and vegetables.	18
Chinese Fondue (must be accompanied by a minimum of two adults).	18
Fish of the day with lemon butter.	18

THE BALLERINA	15
Kiwi and green apple pavlova, passion fruit ricotta, kiwi sorbet.	
THE ICE CUBE	15
Chocolate cube, coffee infusion, chocolate sponge cake, moka and chocolate ice cream, caramelized pecans, coffee mousseline.	
THE SUN	15
Exotic sphere, mango ganache inserts, white chocolate ganache, Breton shortbread.	
THE SWEETNESS	15
Vegan white chocolate puffed rice, peach pastry cream, pear gel, vegan vanilla sponge cake, peach and pear mirror glaze.	
THE MAPLE	15
Maple sugar and sugar tartlet, cream fudge coulis, maple and bacon ice cream.	
THE EXQUISITE	15
70% chocolate chocolate fondant salted caramel butter, vanilla ice cream with Espelette pepper, caramelized almonds.	
THE CRÈME BRÛLÉE	15
Our traditional French vanilla crème brûlée, caramelized to perfection.	
THE BLISS	15
Chocolate brownie, cream cheese mousse, salted caramel mousseline, butter caramel mirror glaze, maple sugar.	
THE CHEESE PLATER	15
Quebec's cheese served with focaccia, homemade berry jam and mixed nuts.	

In case of allergy, please inform your waiter at your arrival.

The Chef reserves the right not to serve dishes containing the allergen at the entire table.

We cannot certify that the products used and served are free of allergens.