

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.

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 (\$).

SOUP OF THE DAY	6
(Replace the soup of the day for our creamy seafood chowder for \$6.)	
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THE CESAR SALAD	16
Romaine lettuce heart as a Cesar salad, fried capers, garlic croutons and crispy bacon.	
THE CHOWDER	16
Delicious creamy seafood chowder, one of the Manoir's specialties. (Shrimps, scallops, clams, mussels and potato cubes).	
THE MILLEFEUILLE (vegan)	16
Root vegetable and chestnut mille-feuille, butter squash mousseline, walnuts.	
THE EGG (vegetarian)	18
Parfait, cooked at 63°C, coffee roasted Jerusalem artichoke espuma, black trumpet mushrooms, onion compote and Jerusalem artichoke chips.	
THE ITALIAN PLATE (for one person)	18
Italian charcuterie mix and its condiments, focaccia.	
THE GARDEN (vegetarian without the bresaola)	18
Fresh herb soup, bresaola beef toast and smoked scamorza cheese, black truffle oil drops.	
THE OH MY GOD	18
"Lemeric" cheese from Warwick tartiflette croustilles, Speck ham and homemade pickles.	
THE MANOIR'S PLANK (\$6 extra if taken in a five-course meal)	22
Smoked scallop and salmon, salmon mousse, cocktail shrimp, sour cream, and an apple and beet chutney.	
THE TUNA (\$6 extra if taken in a five-course meal)	22
Yellow fin tuna tataki, crispy vegetable salad, wasabi cake and tempura green onions.	
THE MONKFISH (\$8 extra if taken in a five-course meal)	23
Maple smoked salmon pastrami, rolled as a cannelloni, lobster stuffing, yellow beetroot and mascarpone mousseline, Yuzu pepper white sauce.	
THE FOIE GRAS (\$12 extra if taken in a five-course meal)	25
Seared, half-pear poached in red wine, homemade four-spice madeleine, candied gizzard from the La p'tite virée farm in Inverness.	
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FRESH SORBET	4
(Add a base alcohol to your sorbet for \$4)	

THE PASTA	30
Egg tagliatelle, gorgonzola, cream, hazelnuts and meat sauce, sautéed veal cubes.	
THE VEGETARIAN	36
Savory Mediterranean tart, cipollini confit, spinach and walnut salad, Italian tomato coulis.	
THE VEGAN	38
"Sin Carne" grilled tempeh vegan chili, basmati rice with cardamom seeds, fried tortillas.	
THE VEAL	40
Quebec milk-fed veal liver steak, sweet and sour raspberry vinegar, parsnips and butter gourd, fondant potato ribbon.	
THE MONKFISH	42
Roasted medallion, potato and parmesan gnocchi, seared U10 scallops, saffron and mussel espuma.	
THE QUEBEC'S POULTRY	44
Quebec poultry ballotine, fine white pudding-style stuffing, free-range poultry jus, crispy lardoons and winter truffles.	
THE DUCK	44
Five-spice duck breast from Inverness cooked sous-vide, black garlic vonnassian crepe, miso and cauliflower mousseline, Kirsch and Morello cherry sauce.	
THE BEEF (Cooked medium-rare only)	45
Piece of beef of the Chef's choice, potato gratin with Quebec Reblochon and summer savory, Jerusalem artichoke mousseline, smoked grilled onion sauce.	
THE SALMON	48
Royal Bio Chinook salmon tataki, paprika, coriander, tempura radicchio petals, mashed peas, Golden Chaï and coco sauce.	
THE SEAFOOD	50
Seared U10 scallops in a citrus butter, sea urchin crémeux, sweet potato purée, braised leeks, lime zest.	
THE FILET MIGNON (Cooked medium-well to blue)	56
6oz CAB beef filet, maple smoked Alexis de Portneuf brie, port meat sauce, sautéed Gabrielle potatoes.	
THE HUNT	58
Deer wellington, carrot and spinet mousseline, clarified butter green onions, elderberry meat glaze from the Cultures Mara in St-Jacques de Leeds.	

Fondue, extras and kids' menu



ADD TO YOUR MAIN COURSE...

3 shrimps 21/25 & 3 scallops 20/30 sautéed with garlic	15
Sautéed vegetables of the day	9
Sautéed mushrooms from the Noko farm in Inverness	9
Fresh fries	4
Extra sauce boat	4
Green salad	4
Rice	4

THE MANOIR'S FONDUE

35/PERS

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.	12
BBQ chicken wings (6) served with fries and a cabbage salad.	12
Cesar chicken salad.	12
Pasta of the day.	12
Ground beef and its homemade sauce served with fries and vegetables.	12
Chinese Fondue (must be accompanied by a minimum of two adults).	15
Fish of the day with lemon butter.	15

THE TRUFFÉ AUX CERISES	15
Chocolate and black cherry entremet, hazelnut biscuit.	
THE FONDANT	15
Traditional chocolate fondant, melting heart, vanilla ice cream and a soft caramel with fleur de sel.	
THE FROMAGE-CASSIS	15
Light cheese mousse, black current insert, graham biscuit, cacao streusel.	
THE CHOCO-FRAMBOISE	15
Chocolate brownie and raspberry mousse.	
THE DÉLICE DU CHEF	15
Macaron garnished with jellified citrus, hibiscus flowers, ginger and a lemon cream.	
THE ROCHER	15
Chocolate cake, hazelnut crémeux, covered in chocolate and hazelnuts.	
THE CRÈME BRÛLÉE	15
Our traditional French vanilla crème brûlée, caramelized to perfection.	
THE CHEESE PLATER	15
Quebec's cheese served with focaccia, homemade fruit jam and nuts.	
THE MÛROISE (\$5 extra if taken by only one person)	20
Raspberry and blackberry pie, a true delicacy, for two people.	

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.