

## SUNDAY BRUNCH

### **Breakfast Corner**

Coffee, yogurt, croissant, Danish pastries and muffins  
Browned potatoes with fine herbs  
Eggs, prepared to suit the mood of the moment  
Bacon, thin ham slices and sausages  
Pancakes with fruit  
Baked beans

### **Traditional Buffet**

Vegetable cream  
Various mixed salads and toppings  
Raw vegetables and dips  
Variety of marinated vegetables  
Manoir-smoked fish served with red onions and capers  
Cold meats, terrines, rillettes and pâtés served with carrot confit and maple onions  
Fine Quebec cheese platter, assortment of breads, hazelnuts, fresh and dried fruits



### **Hot Buffet**

Meat cutting in the dining room  
Different sauce dishes cooked every week  
(for example: confit chicken legs served with mushroom sauce, slow-cooked veal with pearl onions, pulled chicken, etc.)  
Fish or seafood fricassee, depending on the day's catch  
Traditional Manoir meat or fish pies  
Mixed vegetables and potatoes

### **Sweets**

Caramel cream  
Selection of pies (sugar, lemon and more)  
Chocolate mousse and various cakes  
Fresh fruit platter  
Fruit coulis  
A cook will prepare individual pancakes in the dining room. You will have the choice of fruits and toppings.

### **MIMOSA**

5,00 \$ per glass

### **Service from 10 a.m. to 3 p.m.**

\$31.95 per adult, \$17.50 per child 6 to 12, free for children under 5

Group rate and cable car included\* for 20 people and more with 1 common bill: \$28.75 per adult,  
\$15.95 per child 6 to 12

\* From April 9 to October 29, 2017.

Minimum of 20 people required to book a private room. *(Certain conditions may apply)*

### **From April 9 to December 17, 2017**

*Taxes and service are not included. Parking included*

*\*Schedule subject to change without prior notice.*

Manoir Montmorency, 2490, avenue Royale, Québec (Québec), G1C 1S1, Phone number : 418-663-3330 Fax : 418-663-1706