

MENU  
LA  
TERRASSE  
DU MANOIR



OUR FINEST POUTINES

**SMOKED MEAT**

Veal demi-glacé and cheese curds, with smoked meat and a julienne of dill pickles  
18

**LOBSTER**

White wine sauce, cream and green onions  
27

**CLASSIC**

Veal demi-glacé and cheese curds  
14

Replace with foie gras sauce +3

FROM THE LAND



**MANOIR SIGNATURE STEAK AND FRIES - 10 OZ.**

Grilled Lotbinière Highland beef steak and light oyster mushroom cream sauce, served with French fries and seasonal greens  
37

**BEEF BRISKET STEAK**

Slowly vacuum-cooked beef brisket, served with foie gras sauce and seasonal vegetables  
24

**LAVENDER AND LEMON HONEY CHICKEN**

Lavender chicken breast glazed with Manoir hives honey, served with grilled lemon sauce and seasonal vegetables  
23

BURGERS

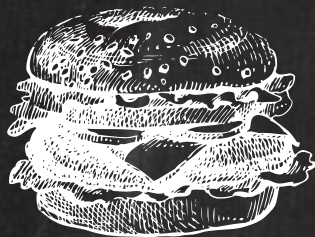


**HIGHLAND HAMBURGER - 6 OZ.**

Lotbinière Highland beef patty, Alfred le Fermier cheese, fresh tomatoes, lettuce, herb mayo and fried onions, with French fries on the side  
19

**VEGGIE BURGER**

Veggie burger topped with fresh tomatoes, lettuce, herb mayo, fried onions and Alfred le Fermier cheese, with French fries on the side  
15



PASTA

**PULLED PORK MAC N'CHEESE**

Creamy regional cheese sauce pasta with pulled pork sautéed with porcini mushrooms  
19

**MAC N'CHEESE VEGAN VERSION**

Creamy sauce pasta with vegetarian cheese gratin  
12

**MUSHROOM RAVIOLIS**

Garnish of sautéed spinach, crushed fresh tomatoes and basil  
19



FROM THE DEEP



**FISH AND CHIPS**

Generous morsel of breaded cod, French fries, tartar sauce and lemon wedge, with a cabbage rémoulade on the side  
21

**RED TROUT**

Quebec red trout fillet served with compound butter and seasonal vegetables  
30



FROM THE GARDEN

**SMOKED DUCK SALAD**

Thin slices of maple wood-smoked duck breast, Gabrielle potatoes from Ile d'Orléans, edamame bean, parmesan cheese and dressed with a pesto vinaigrette  
Entrée 11 Main course 18

**QUI'NOAH SALAD**

Quinoa, cranberries, musk squash, roasted almonds and fresh coriander  
Entrée 10 Main course 17

**FRESH LETTUCE MEDLEY**

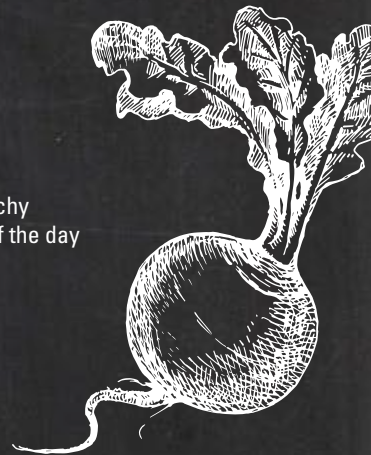
Mix of market-fresh lettuces and crunchy vegetables, dressed with vinaigrette of the day  
Entrée 6 Main course 12

**LENTILS SALAD**

Lentils with feta cheese and bacon  
Entrée 10 Main course 17

*Extra grilled chicken*

Entrée +4 Main course +7



ON THE SIDES AND EXTRAS

- SINGLE SERVING FRENCH FRIES 4
- BASKET OF FRENCH FRIES 7
- HERB MAYO 1
- TRUFFLE PEEL MAYO 2
- GRILLED CHICKEN APPETIZER 4
- GRILLED CHICKEN ENTRÉE 7
- CHEESE CURDS 4
- GOAT CHEESE 4
- ALFRED LE FERMIER CHEESE 4
- EXTRA FETA CHEESE 4
- FISH AND CHIPS 12
- EXTRA SAUCE 3
- EXTRA SALAD DRESSING 1.50
- FRENCH FRIES REPLACED WITH POUTINE 6
- FRENCH FRIES REPLACED WITH SALAD 3
- EXTRA COLESLAW 3
- EXTRA PICKLES 2
- BREAD ON REQUEST!

DESSERTS

- PRESTIGE CHOCOLATE CAKE 8
- BLUE LAGOON CHEESECAKE 9
- DULCE DE LECHE CAKE 9
- TIRAMISU CAKE 8

KID'S MENU

- CHICKEN FINGERS with french fries
- MAC N' CHEESE
- CLASSIC POUTINE



\$8

CHILDREN UNDER 10

SERVED WITH BEVERAGE AND DESSERT