

M E N U
**LA
 TERRASSE**
 D U M A N O I R



OUR FINEST POUTINES

WILD MUSHROOMS

\$16

BACON

\$15

CLASSIC

\$12

All our poutines are served with veal demi-glace and cheese curds from Fromagerie Les Rivières de Québec.

FROM THE GARDEN PATCH

LUSH GREENERIES

Mix of lettuces garnished with fresh vegetables and lemony basil and white balsamic vinegar dressing

Entrée **\$7** Main Course **\$13**

GRILLED VEGETABLES AND FETA ON COUNTRY BREAD

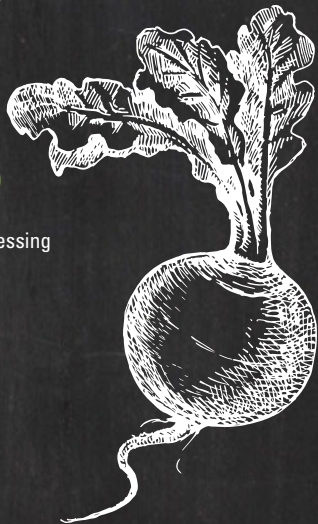
Grilled summer squashes, peppers, egg plants and red onions, served with feta and a lemony basil and white balsamic vinegar dressing on a generous toasted slice of country bread

Entrée **\$9** Main Course **\$17**

BEET, SMOKED DUCK, POACHED EGG AND CRUMBLLED GOAT CHEESE SALAD

Mix of crisp greens topped with yellow beets, thin slices of maplewood-smoked duck breast, crumbled goat cheese, leaky poached egg and bread crumbs, and dressed with creamy Dijon and maple syrup vinaigrette

\$19



DI PASTA

SMOKED DUCK AND ROASTED BUTTERNUT SQUASH PENNE

Penne with roasted butternut squash, thin slices of maplewood-smoked duck breast, shallots, thyme butter, white wine and Parmesan cheese

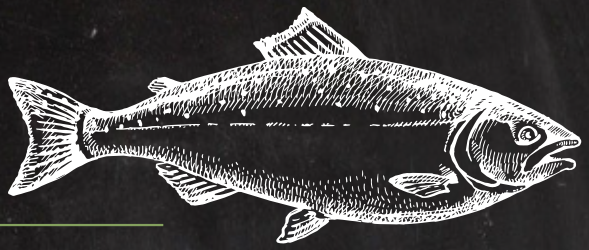
\$17

MAC N' CHEESE WITH CAVEAU CHEESE MELT AND SMOKED PULLED PORK

Macaroni, creamy white wine sauce and slowly smoked pulled pork, topped with Caveau cheese gratin

\$16 Without smoked pulled pork **\$14**





FROM THE HIGH TIDE

FISH AND CHIPS

Generous morsels of Double blanche du lac beer-breaded cod, served with shoestring fries, tartar sauce, lemon wedge and a mix of crisp greens

\$18

SALMON TARTAR AND FRIES ON BOARD

Finely chopped Atlantic salmon, olive oil, mustard, capers, French shallots and chives, served with shoestring fries, mayo and a mix of crisp greens

\$22

HOT OFF THE COALS

BURGERS



FRIED SHALLOT BEEF *Certified Angus Beef*®

Beef, soft Petit Pré bread, two-year old sharp cheddar cheese, fried shallots, mayonnaise, Manoir relish, fresh tomato and a mix of crisp greens, served with shoestring fries

\$18

GOURMET SALMON

Fresh and smoked salmon, soft multigrain bread, horseradish and honey mayonnaise, marinated red onions, sunflower sprouts, candied yellow tomato and a mix of crisp greens, served with shoestring fries

\$22

LAMB AND VEAL

Lamb and veal patty, pancetta, roasted garlic goat cheese, soft Petit Pré bread, rosemary and maple syrup mayonnaise, fresh tomatoes, arugula and a mix of crisp greens, served with shoestring fries

\$21

PORTOBELLO VEGGIE

Grilled herb-marinated Portobello mushroom, Blanc Bec cheese, soft multigrain bread, roasted marinated vegetables (peppers, eggplant and red onions), arugula, and mayonnaise with Éléonore Degrandmaison (red malt) beer from Microbrasserie de l'Île d'Orléans

\$18



ON THE GRILL

GRAIN-FED VEAL TENDERLOIN

Grilled Quebec grain-fed veal tenderloin, butternut squash purée and roasted in-season vegetables, served with a light creamy morel sauce

\$29

MANOIR SIGNATURE STEAK *Certified Angus Beef*®

Marinated steak grilled and served with shallot and smoked Arbre de vie Scotch ale (L'Esprit de clocher Neuville microbrewery) butter, shoestring fries and a mix of crisp greens

\$23



CHIC-CHOCS LAMB SPARE RIBS

Marinated Quebec lamb spare ribs, slowly vacuum-cooked, grilled and served with a butternut squash purée, roasted vegetables of the day, Chic-Chocs rum meat juice and green alder pepper

\$28

HOT DUCK

Five-pepper duck sausage, soft brioche bread, Manoir relish, marinated red cabbage, honey mustard and a mix of crisp greens, served with shoestring fries

\$13

TARRAGON AND CITRUS MARINATED CHICKEN BREAST

Chicken breast marinated with fresh tarragon and citrus zests, grilled and served with vegetable multigrain rice and fennel butter

\$21

EXTRAS

Soup of the day \$3 | Curd cheese \$4 | Serving of fries \$5

Basket of fries \$8 | Poutine sauce \$1

We use 100% pure canola oil for frying.