

GROUP MENU 2016

APPETIZER (one choice for the entire group)

*\$6.50 extra for each additional choice of appetizer or \$4.80 without the soup

Candied tomato and fine mozzarella carpaccio, fresh basil oil and balsamic pearls

Or

Selection of duck terrine and Manoir-smoked magret, Île d'Orléans Mistelle reduction, cider onion confit, chestnut coulis and sourdough bread lace

SOUP

The daily soup

Or

Green salad, extra \$ 1.95



ENTRÉE

Catch of the day served with an herb olive oil sauce and black olive caviar

\$22

~~23.00~~

Ravioli caprese, creamy sauce and lemon zests dressed with walnut and spinach pesto

\$21

~~23.00~~

Confit duckling leg, mixed mushroom sauce, fresh tarragon and lardoons

\$23

~~25.00~~

Quebec pork tenderloin roast with maple syrup apples and rosemary meat sauce

\$24

~~26.00~~

Bison(or beef) shoulder tenderloin garnished with ginger candied shallots and Chicoutai sauce

\$25

DESSERT

Coffee Genoese and chocolate cookie served with Coureur des Bois English cream and fresh fruits

COFFEE OR TEA

April 1, 2016 to December 31, 2016

Minimum 20 people - One menu choice for the entire group

Extra cost of \$ 2 / person, for 2 choices of main course (in advance)

Extra cost of \$ 3 / person, for 3 choices of main course (in advance)

Extra cost of \$ 5 / person, for 3 choices of main course (upon arrival)

Special Offer, cable car for only \$ 5.25 *ask for information

15% Service charges and taxes not included
Certain conditions apply. Prices may change without notice.

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