



TO SHARE

Fresh oysters 6/16 12/32

"Mignonnette"*, horseradish, lemon

*Raw shallots in red wine vinegar

Homemade ricotta cheese 9

Marinated vegetables, flower

Rabbit liver pâté 10

Wine jelly, Herb salad

Mussels with "escabèche" sauce 10

Salted herbs, homemade lardoon with fir

Blindfolded 21

Little of this, little of that, according to the chef's mood

APPETIZERS

French onion soup 11

Irish Bouillon, Migneron de Charlevoix cheese, burned onion powder

Homemade smoked salmon 14

Corn bread, fresh cream, daisy capers, fir

Maple lacquered Mackerel 13

Parsnip, BBQ meat juice, malted barley

Fried cheese "Gougères" (cheese puffs) 12

Homemade Bolognese sauce, parmesan, herbs

Milk-fed veal 14

Roast served cold, chagga reduction, roasted squash and ketchup, lick

Beef tartare 13

Buckthorn berries, mint, endive preserved

Cheeses plate of Dufour Family 18

A selection of 3 cheeses served with croutons and dried fruits

MAIN COURSES

Beet salad 23

Marinated and roasted beets, honey/miso dressing, homemade goat cheese

Rainbow trout 25

Smoked potatoes, leek vinaigrette, onion confit, creamy leek

Date for the Surf and turf 26

Veal tongue, slowly cooked whelk, white kidney bean, salted herbs, Mirabelle salad

Berkshire pork 27

Loin roast, carrots, verjuice sauce, homemade mustard with hazelnut

Wapiti 32

Smoked and sear, 3 ways beet, strong juice with fresh juniper

Pasta of the day market price

Mushrooms Agnolotti 24

Goat ricotta, Matsutake and oyster mushrooms, cream of grilled lettuce

Duck (for 2 people) 55

Jerusalem artichokes, onion sauce, kale chips, gravy sauce



STONE OVEN PIZZAS

3 Cheeses 21

Roasted tomatoes, olives, Mozzarella di Bufala de Lanaudière, Migneron de Charlevoix cheese, homemade goat cheese, fresh basil

Vegetarian 18

Spinach, sun dried tomatoes, olives, hemp oil, Migneron de Charlevoix cheese, 64° poached egg

Boumboum 22

Braised beef, mushroom sauce, Le Ciel de Charlevoix blue cheese

Homemade smoked salmon 23

Fried capers, red onions, lemon cream cheese, arugula, roasted fennel

El radiologo 23

Chorizo Iberico, prosciutto, peperonata, mozzarella

THE MANOIR'S SECTION

Burger du Manoir 21

Meat leaf with bacon, Mozzarella di Bufala de Lanaudière, bacon jam, marinated mushrooms, house mayo, fried vegetables Caesar style, french fries

Filet mignon 38

6 oz filet mignon, smoked meat sauce, green beans, french fries

DESSERTS

Grandmother Rioux's hot doughnut 8

Fleur de sel caramel sauce, maple toffee iced parfait

Cheesecake 9

Clementine marmalade, fresh clementine, jalapeños granita

Chocolate Brownies 9

Chocolate sauce, vanilla ice cream, caramel popcorn

Nini's sugar pie (for 2) 14

Buttermilk ice cream