

# *Manoir's meal package*

Here is our gastronomic dinner menu  
for the various packages.

You may also take advantage of the 1 night meal package:  
the rate is \$46.00 for the full breakfast and gastronomic dinner.

## *Our Table d'Hôte at night*

Begin with a platter of classic family appetizers  
(smoked mackerel, marinated mackerel, mousse and ratatouille)

Followed by a choice of one chilled or hot appetizer

The inspiration of the day

Your choice of main dish

And to top it all... A sinful delight!

Accompanied by a hot or cold beverage.

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## *Chilled appetizers*

Fresh greens, smoked salmon and a "jumble" of fresh fruit

Nordic shrimp spring roll

Greek salad with feta cheese from Douglastown

Pâté from the delicatessen "La Tête de Cochon"

The Father's, smoked salmon according to Edgar's original recipe  
served with honey vinegar from "La ferme Arsenault" and olive oil (extra \$6.00)

## *Hot appetizers*

Provençal snails at "La Chablisienne"

Crusty bread with goat cheese from "La ferme Chimo"

Salted "Gaspé cured" cod salad

Veel sweetbread, raspberry and maple syrup flavors (extra \$4.00)

Bouillabaisse with fish and seafood (extra \$6.00)



## *Main dish included in your package*

Gaspeian Salmon pie, seafood sauce

Seafood in a shell broiled with goat cheese or mozzarella

Cod tongues fried with almonds

Salmon fillet on tomato bed and basil oil

Cod tongues and cheeks quiaude (stew)

Halibut fillet with zucchinis, white butter seasoned with saffron

Cod meunière or poached cod

Linguine and delicacies from the sea, rosé sauce tinted with lemon

Captain Ti-Loup Fisherman's platter

Chicken breast, stuffed with basil and dried tomatoes

Sirloin steak five peppers, with wine sauce

## *Main dish with extra (\$)*

Island scallops "à l'unilatéral", lobster butter and citrus flavors \$8.00

Red deer fillets from Rivière-au-Renard deglazed  
with balsamic wine vinegar and maple syrup \$8.00

Seafood brochette, garlic or lemon style \$8.00

Snow crab in the shell from the Gulf of St-Lawrence \$7.00

Rack of lamb with port and fresh wild berries \$10.00

Gaspeian Bouillabaisse, saffron and its rouille \$10.00

Rivière-au-Renard Red deer fillet and lobster combo \$10.00

Percé's Lobster boiled or grilled \$7.00

Percé's two Lobsters boiled and/or grilled \$13.00

A platter of crustaceans and mollusks from the Peninsula \$13.00

# *Breakfast menu included in our various package*

All breakfasts include: Home made jams, coffee, tea or milk

## ***Le matinal***

Fruit juice, toast and cheese

## ***À l'Européenne***

Fruit juice, croissant or muffin, and cheese

## ***Déjeuner santé***

Yogurt, croissant or muffin, and fresh fruits

## ***Le soleil levant***

Fruit juice, 1 egg, fried potatoes and toast

## ***Le Naturel***

Half of a grapefruit, cereal or oatmeal, toast or muffin or croissant, and cheese

## ***L'Aventure Percéenne***

Fruit juice, 1 egg with bacon or ham or sausage, fried potatoes and toast

## ***La Grande Randonnée***

Fruit juice, 2 eggs with bacon or ham or sausage, fried potatoes and toast

## ***Le Bonjour du Chef***

Fruit juice, 2 pancakes with maple syrup, bacon or ham or sausage, and fried potatoes

## ***Le Rocher Percé*** Meal package \$2.00 extra

Fruit juice, 2 eggs with bacon, ham and sausage, 1 pancake with maple syrup, fried potatoes and toast

## ***L'authentique St-Viateur*** Meal package \$3.00 extra

Fruit juice, half of a bagel with cream cheese, "Edgar's" smoked salmon, onion and capres

## ***L'authentique St-Viateur double*** Meal package \$6.00 extra

Fruit juice, two halves of a bagel with cream cheese, "Edgar's" smoked salmon, onion and capres



# *Children's Menu*

Including: Main dish, dessert and milk

French fries with cheese chunks and hot chicken sauce \$8.95

Chicken croquettes \$8.95

The twin's "Pogo and Pogo" \$8.95

Spaghetti with meat or seafood sauce \$9.95

Chicken suprême, B.B.Q. sauce \$10.95

Cod or salmon or halibut fillet \$12.95

Combo of cod, salmon and halibut \$12.95

Sirloin steak \$14.95

Boiled lobster (1 lb) \$24.95

*Platters are served with vegetables, rice or french fries*

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Please note that on request, it is possible for our chefs to prepare as a child portion almost any of the main dishes from La Table d'Hôte

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# Our Wine List

## Red Wines

	Bottle	1/2 Bot.
<b>Canada</b>		
Inniskillin, Cabernet Franc, Niagara Peninsula, Ontario .....	\$30.00	
L'Orpailleur, Dunham, Québec .....	\$32.00	
Saint-Sulpice, Domaine de l'Île Ronde, Québec .....	\$36.00	
<b>France</b>		
Clos Bagatelle, Saint-Chinian .....	\$29.00	
Chatons du Cèdre, Cahors .....	\$29.00	
St-Florent, Domaine Langlois-Château, Saumur .....	\$36.00	... \$22.00
Roc de Lussac, St-Emilion .....	\$36.00	
Château Saint-Auriol, Corbières .....	\$38.00	
Clos de la Briderie, Touraine-Mesland, «Bio» .....	\$36.00	
Château La Tour de l'Evêque, Côtes de Provence .....	\$36.00	
Domaine de L'Auris, Côtes du Roussillon .....	\$36.00	
Côte de Brouilly, Georges Duboeuf .....	\$39.00	
Benjamin Brunel Rasteau, Côtes du Rhône Villages .....	\$42.00	
Bourgogne Joseph Faiveley, Pinot Noir. ....	\$44.00	
Château Pey La Tour, Bordeaux Supérieur .....	\$44.00	
Château du Puy, Bordeaux Côtes de Francs, «Bio» .....	\$46.00	
PomeRol, Baron Philippe de Rothschild .....	\$72.00	
<b>Other Countries</b>		
Chianti Ruffino, Italy .....	\$35.00	... \$22.00
Penfolds, Koonunga Hill, Shiraz Cabernet, Australia .....	\$36.00	
Fetzer Vineyards, Cabernet Sauvignon, United State .....	\$38.00	
Gran Coronas, Torres, Cabernet Sauvignon, Spain .....	\$42.00	
Amarone Della Valpolicella Classico, Tomassi, Italy .....	\$88.00	

# White Wines

	Bottle	1/2 Bot.
<b>Canada</b>		
Inniskillin, Chardonnay, Niagara Peninsula, Ontario	..\$28.00	
L'Orapilleur, Dunham, Québec	..\$30.00	
Héron-Blanc, Domaine de l'Île Ronde, Québec	..\$34.00	
Château des Charmes, Viognier, Niagara Peninsula Ontario	..\$46.00	
<b>France</b>		
Château Carré, Muscadet de Sèvre et Maine sur Lie	..\$29.00	
Château Bonnet, Entre-Deux-Mers, André Lurton	..\$34.00	
Bourgogne Aligoté, Roger de Jouennes	..\$35.00	... \$18.00
St-Florent, Domaine Langlois-Château, Saumur	..\$35.00	... \$20.00
Tokay, Pinot Gris, Alsace	..\$35.00	
Willm, Riesling, Alsace	..\$35.00	... \$20.00
Côtes-du-Rhône, E. Guigal	..\$38.00	
St-Véran, Georges Duboeuf	..\$42.00	
Château Pontet-Cailou, Grave	..\$42.00	
Bourgogne, Georges Faiveley	..\$45.00	
Champs Royaux, Chablis, William Fèvre	..\$46.00	... \$25.00
Les Souvelles, Pouilly-Fuissé, Marnay-Sorelles	..\$56.00	
Domaine La Moussière, Sancerre, Alphonse Mellot	..\$52.00	
Baron Philippe de Rothschild, Sauternes	..\$76.00	
<b>Other countries</b>		
Penfolds, Sémillon Chardonnay, Australie	..\$30.00	
Serego Alighieri, Masi, Italie	..\$32.00	
Fetzer Vineyards, Fumé Blanc, Etats-Unis	..\$32.00	
Castello di Pomino, Frescobaldi, Italie	..\$38.00	

# *Meads, Rosés Wines and Sparkling Wines*

	Bottle	1/2 Bot.
Hydromel Forest, honey wine, Bio, Gaspésie .....	\$16.00	
Codorniu Clasico Brut, Sparkling wine .....	\$30.00	
L'Orpailleur Rosé .....	\$32.00	
Rosé-De-L'Île, Domaine de l'Île Ronde .....	\$34.00	
Cordon Rouge, Mumm, Champagne .....	\$100.00	... \$59.00

## *Porto*

	Glass	Bottle
Cabral, White Porto .....	\$6.00	
Taylor Fladgate, Late Bottle Vintage 1999 .....	\$6.00	
Taylor Fladgate, Tawny 10 years .....	\$7.00	... \$62.00
Offley, Tawny 20 years .....	\$10.00	... \$90.00

## *Local Québec Products*

	Glass
Minaki, blueberry aperitif wine from Saguenay .....	\$8.00
Sortilège, Canadian Whisky and maple syrup .....	\$8.00
Chicoutai, Marsh blackberries from Île d'Orléans .....	\$8.00
L'Orléane, Black current liqueur from Île d'Orléans .....	\$8.00

## *House Wine*

Miglianico, Montepulciano d'abruzzo, Italy, white or red	
1/4 liter .....	\$8.00
1/2 liter .....	\$15.00
1 liter .....	\$26.00