



## PLATED BREAKFAST

Served with orange or grapefruit juice, coffee, decaffeinated coffee, Teas and herbal teas Lot 35. Minimum 10 people

### **The Morning Express Plate**                      **28.00**

Plate of fresh seasonal fruits

Basket of breads, butter and jams

Choice of omega-3 eggs (Choice of 1)

Mini omelet with cheddar cheese from St-Fidèle  
and bell peppers

Scrambled eggs

Choice of breakfast meats (Choice of 1)

Bacon

Black forest ham

Chicken sausage

Choice of potatoes (Choice of 1)

Grated potatoes with smoked bacon

Hash brown potatoes with herbs

Sliced Yukon Gold potatoes with bell peppers

# CONTINENTAL BREAKFAST BUFFET

Served with orange or grapefruit juice, coffee, decaffeinated coffee, Teas and herbal teas Lot 35.

Minimum 10 people

Please note that all of our buffets are available for a maximum period of two hours. Additional charges of \$5.00 per person are applicable for each extra hour of service. As we refill our buffet without restrictions, we will not leave any items for coffee breaks.

## **Pointe-au-Pic's Continental** **25.00**

Platter of melons and sliced fresh fruits

Selection of freshly baked, pure butter pastries  
Selection of toasts with jam, marmalade and butter

Selection of individual yogurts

## **The Healthy** **27.00**

Seasonal berries smoothie

Whole fruits

Selection of bagels with cream cheese, jams and butter

Create your healthy bowl!

Selection of Greek yogurt or plain yogurt

Served with a selection of chia seeds, pumpkin, sunflower, squash, hemp, flaxseed, slivered almonds, hazelnuts, pecan nuts, grated coconut, fresh berries, maple syrup or Manoir's honey

# BREAKFAST BUFFET

Served with orange or grapefruit juice, coffee, decaffeinated coffee, Teas and herbal teas Lot 35. Minimum 20 people

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## The Sunrise

30.00

Platter of melons and sliced fresh fruits  
Selection of freshly baked, pure butter pastries  
Selection of toasts with jam, marmalade and butter

Bacon  
Pork and beef sausages

Choice of omega-3 eggs – Choice of 1 garnish  
tomato and chive  
fresh herbs and cheddar cheese from St-Fidèle  
sautéed mushrooms

Choice of potatoes – Choice of 1  
rosemary and bell peppers potato quarters  
baby potatoes with fresh herbs and dried  
tomatoes  
hash brown potatoes with caramelized onions

## Le Saint-Laurent

34.00

Platter of melons and sliced fresh fruits  
Selection of freshly baked, pure butter pastries  
Selection of toasts with jam, marmalade and butter  
Selection of individual yogurts  
Platter of Swiss and Cheddar cheese from St-Fidèle

Choice of Morning Sweets – Choice of 1  
le Manoir's maple butter crêpes  
belgian waffles and maple syrup

Choice of omega-3 scrambled eggs – Choice of 1  
garnish  
tomato and chive  
fresh herbs and Cheddar cheese from St-Fidèle  
sautéed mushrooms

Choice of breakfast meats – Choice of 2  
bacon  
honey flavoured old-fashioned ham  
pork and beef sausages

Choice of potatoes – Choice of 1  
rosemary and bell peppers potato quarters  
baby potatoes with fresh herbs and dried  
tomatoes  
hash brown potatoes with caramelized onions

## Flavor Trail (30 people minimum)

37.00

Platter of melons and sliced fresh fruits  
Selection of freshly baked, pure butter pastries  
Selection of toasts with jam, marmalade and butter  
Selection of individual yogurts

Platter of home smoked salmon and garnishes  
Local cheese platter  
Platter of organic Charlevoix cold cuts

Organic pork creton from Charlevoix

Mini quiche with bell peppers, Cheddar cheese  
from St-Fidèle and spinach

Choice of morning sweets – Choice of 1  
belgian waffles served with strawberry compote  
with basil and light cream  
le Manoir's maple butter crêpes

Choice of omega-3 eggs – Choice of 1 garnish  
tomato and chive  
fresh herbs and Cheddar cheese from St-Fidèle  
sautéed mushrooms

Choice of breakfast meats – Choice of 2  
bacon  
honey flavoured old-fashioned ham  
pork and beef sausages

Choice of potatoes – Choice of 1  
rosemary and bell peppers potato quarters  
baby potatoes with fresh herbs and dried  
tomatoes  
hash brown potatoes with caramelized onions

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# ON THE GO BOX

<b>On the go box</b>	<b>17.00</b>	<b>Extra Breakfast sandwich</b>	<b>3.00 per person</b>
Individual size orange juice Whole fruit (apple or orange) Granola and individual yogurt Cheese		Mini-ciabatta with egg, Swiss cheese and black forest ham (served warm) OR Mini-bagel with Manoir's smoked salmon	
1 fresh croissant 1 muffin Jam and butter			

**Fairmont cooler bag**      **9.00 per unit**

Personalized logo also available

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# EXTRAS

ENHANCE YOUR BREAKFAST!

Rate per person  
Minimum 20 people

<b>Charlevoix Eggs Benedict</b>	<b>4.00</b>	<b>Animated omelet station and garnishes</b>	<b>9.00</b>
Served on English muffin, ham and caramelized oyster mushrooms, poached egg with hollandaise thyme sauce			
<b>Make your own muesli</b>	<b>8.00</b>	<b>Breakfast Sandwich</b>	<b>6.50</b>
Selection of oat, granola, nuts, grains, dried fruits (apricots, cranberries and blueberries) Served with choice of plain yogurt, soy milk or skim milk		(English muffin, back bacon, egg and Cheddar cheese)	
<b>Le Manoir's maple butter crêpes</b>	<b>5.00</b>	<b>Animated crêpes station and toppings</b>	<b>9.00</b>



## THE MANOIR'S BREAK

### Le Manoir's BREAK Choice of 2 items

11.00

ADDITIONAL ITEM – EXTRA \$2.75

Coffee, decaffeinated coffee, teas and herbal teas Lot 35

#### THE HEALTHY OPTIONS

Seasonal fresh fruit basket

Mixture of dried fruits, nuts and seeds in a shooter

Sliced fresh fruit

Assorted crispy raw vegetables with dip

Le Manoir's Energy ball (whole grain, nuts, dried fruits)

#### THE SWEET OPTIONS

Coconut macarons

Assorted breakfast pastries

Assorted muffins

Assorted homemade cookies

Brownies

Mini madeleines (2 per person)

Citrus cake

Maple cake

Spice cake

Individual yogurt with Muesli

### Change one of the 2 items for one of these options:

Extra 3.00 per person

Fresh fruit skewers

Assorted homemade macarons

Sugar frosted chouquette

Extra 4.00 per person

St-Fidèle Cheddar cubes

Traditional sandwiches (3 small triangle per person) (egg, chicken, ham)

### Beverages station

4.75 per unit

Soft drinks (355 ml)

Sparkling water (250 ml)

Spring water (500 ml)

Fruit juice (300 ml)

V8, tomato juice, Clamato (156 ml)

Charged according to consumption

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# THEMED COFFEE BREAKS

<b>The Manoir's Honey</b>	<b>16.00</b>	<b>Exotic passion</b>	<b>17.00</b>
Honeydew melon verrine with yogurt and candied pecans Honey French cruller Honey mini madeleine		Smoothie with soy milk, banana and fruit passion Grilled pineapple with Manoir's honey on a brochette Mango macaroons	
Coffee, decaffeinated coffee, Teas and herbal teas Lot 35		Coffee, decaffeinated coffee, Teas and herbal teas Lot 35	
<b>Citrus variation</b>	<b>17.00</b>	<b>Boreal vibe</b>	<b>17.00</b>
Citrus salad with mint Old-fashioned donuts with lime zest Orange custard and praline mousse		Ice tea with chaga and apple Caramel popcorn with liquorice milkcap flavor Pound cake with caramel chunk and penny bun flavor Chia pudding with haskap berry jam	
Coffee, decaffeinated coffee, Teas and herbal teas Lot 35		Coffee, decaffeinated coffee, Teas and herbal teas Lot 35	
<b>Berry madness</b>	<b>17.00</b>	<b>From the garden (minimum 40 people)</b>	<b>18.00</b>
Smoothie strawberry and basil Blueberry mini tarts Mini cream puff with raspberry jam and vanilla cream		Healthy juice in verrine: Beet and blackberry Spinach and kiwi Carrot and orange	
Coffee, decaffeinated coffee, Teas and herbal teas Lot 35		The Chef's garden (hummus with mini fresh vegetables) Corn chips	
		Coffee, decaffeinated coffee, Teas and herbal teas Lot 35	

# À LA CARTE COFFEE BREAKS

<b>Coffee, Decaffeinated coffee, Teas and herbal teas Lot 35</b>	<b>4.75 per unit</b>	<b>Hot chocolate</b>	<b>4.75 per unit</b>
<b>Latte, cappuccino</b>	<b>5.25 per unit</b>	<b>Espresso</b>	<b>5.25 per unit</b>
<b>Nespresso pods (machine included)</b>	<b>6.50 per unit</b>	<b>Soft drinks</b>	<b>4.75 per unit</b>
Leggero, Vanilla, Lungo, Decaffeinato		355 ml	
<b>Fruit juice</b>	<b>4.75 per unit</b>	<b>Spring water</b>	<b>4.75 per unit</b>
300 ml		500 ml	
<b>Sparkling water</b>	<b>4.75 per unit</b>	<b>V8, tomato juice, Clamato</b>	<b>4.75 per unit</b>
250 ml		156 ml	
<b>Homemade iced tea</b>	<b>23.00 / pitcher</b>	<b>Fruit juice</b>	<b>33.00 / pitcher</b>
(8 glasses)		orange or grapefruit (8 glasses)	
<b>Glasses of fruit smoothie</b>	<b>36.00 / dz</b>	<b>Iced tea with chaga and apple</b>	<b>24.00 / pitcher</b>
4 oz per glass		(8 glasses)	
<b>Whole fruit</b>	<b>3.25 per unit</b>	<b>Homemade fruit bar</b>	<b>4.75 per unit</b>
<b>Individual-sized yogurt</b>	<b>4.00 per unit</b>	<b>Seasonal sliced fresh fruit platter</b>	<b>4.75 / portion</b>
<b>Seasonal fruit brochette</b>	<b>5.00 per unit</b>	<b>The Chef's garden</b>	<b>8.00 / portion</b>

Hummus tray  
Mini fresh vegetables  
(minimum of 40 people)

**Dried fruits, nuts and seeds in a shooter**      **28.00 / dz**

**Assorted crispy raw vegetables with dip**      **4.75 / portion**

**St-Fidèle Cheddar cheese platter**      **8.00 / portion**

**Quebec cheese platter**      **10.00 / portion**

60 gr

60 gr

**Charlevoix cheese platter**      **15.00 / portion**

**Traditional sandwiches (3 small triangles per person)**      **36.00 / dz**

60 gr

Egg  
Chicken  
Ham

**Popcorn**      **5.00 / portion**

**Homemade popcorn with caramel and fleur de sel**      **6.50 / portion**

minimum 20 people

(minimum 20 portions)

**Maple fudge**      **30.00 / dz**

**Chocolate fudge**      **30.00 / dz**

**Brownies**      **30.00 / dz**

**Assorted cookies**      **30.00 / dz**

**Mini madeleines (2 per person)**      **30.00 / dz**

**Maple cake**      **30.00 / dz**

**Spice cake**      **30.00 / dz**

**Citrus cake**      **30.00 / dz**

**Blueberry mini tarts**      **40.00 / dz**

**Assorted muffins**      **34.00 / dz**

**Assorted breakfast pastries**      **34.00 / dz**

**French macaroons**      **35.00 / dz**

Chef's inspiration

**Chocolate truffles** 33.00 / dz

**Assorted chocolate  
mignardises** 33.00 / dz

**Homemade cupcakes** 38.00 / dz

**Assorted Manoir's pastries** 35.00 / dz

Maple and mistelle  
Double chocolate  
Red Velvet

**Assorted sweet little  
verrines** 36.00 / dz

**Sugar frosted chouquettes  
(2 per person)** 30.00 / dz

**Chocolate covered  
strawberries** 30.00 / dz



## PLATED 3 COURSE LUNCH

Minimum 20 people

- 1) Choose an appetizer or a soup
- 2) Choose a main course
- 3) Choose a dessert

Includes coffee, decaffeinated coffee, teas and herbal teas Lot 35 service

Preservice of entrées:

If the number of requested entrées exceeds the guaranteed minimum number of guests, a \$10 charge per additional seats will be charged to cover production and service costs.

### Appetizers

**Charlevoix's antipasto plate (1 platter per table)**      **EXTRA \$6.00**

(Cold cuts and rillettes from Charlevoix, honey and garlic roasted vegetables, marinated oyster mushrooms from Grand-Fonds, cheese sticks of 1608 cheese)

**Boreal flavors salmon tartare, yellow beets salad and croutons**      **EXTRA \$6.00**

**Piedmontese salad with small pickles, hard-boiled eggs and ham**

### Soups

**Andalouse cream with red bell peppers**

**Squash soup with Manoir's honey, grilled pumpkin seeds**

**Cream of corn soup, popcorn with Gorria pepper**

**Quinoa salad with red beets and watermelon on arugula**

**Asian soup with vermicellis, bean sprouts, shiitake mushrooms and coriander**

**Chef's green salad with creamy basil pesto dressing and Tomme de Brebis de Charlevoix cheese curls**

**Parmentier cream soup, crouton with leek fondue**

**Waldorf salad with endives, nuts, celery and red grapes**

### **Main courses**

**Spaghetti squash, piperade sauce with tofu, parmesan curls and basil leaf** 32.00

**Mushroom ravioli, leek and basil cream sauce** 34.00

**Braised beef ravioli with emulsified jus and mashed cauliflower** 35.00

### **Desserts**

**Mousse of cheesecake on a brownie, blueberry and lavender compote**

**Charlevoix's maple Paris-Brest, frosted buckwheat and raspberry coulis**

**Bread pudding brioche with seasonal small fruits (served warm)**

and chantilly cream with lemon zest to share

**Charlevoix's cheese  
risotto, smoked 1608  
cheese croquette and  
crispy vegetables** 34.00

**Exotic cake on coconut  
biscuit and mango jelly**

**Lasagna with St-Fidèle  
cheese, Manoir's meatball  
and garlic crouton** 35.00

**Triple chocolate mousse  
cake, chocolate mendians  
with dried fruits, cranberry  
compote**

**Chicken supreme and  
grilled lemon, rosemary  
jus, cauliflower purée and  
Brussels sprout leaves  
with hemp oil** 37.00

**Crème brûlée flavoured  
with orange zest,  
chocolate mousse  
quenelle**

**Pork tenderloin marinated  
with maple, Vache Folle  
Imperial Milk Stout beer  
jus, parsnip purée,  
vegetables from the  
market** 37.00

**Board of pastries to share  
(3 varieties)**

**Niçoise salad revisited  
with marinated tuna, green  
beans, fingerling potatoes  
and soft boiled egg** 39.00

**Chocolate praline reversed  
dome stuffed with creamy  
caramel**

**Zander almondine, orgetto,  
seasonal vegetables, miso  
beurre blanc** 40.00

**Duck leg braised, Manoir's  
honey sauce and roasted  
potatoes with sun-dried  
tomatoes** 40.00

**Grilled Boston beef 4 oz.,  
green alder pepper jus,  
caramelized onions,  
scalloped potatoes and  
vegetables from the  
market** 44.00

**Braised beef cheek with  
cranberries, mashed red  
potatoes with roasted  
garlic and vegetables from  
the market** 44.00



# LUNCH BUFFET

Minimum 20 people

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## The Lifestyle Cuisine

39.00

Andalouse soup  
Ciabatta bread

Green salad and garnishes, oil vinaigrette with sun-dried tomatoes  
Bean salad with yogurt dressing  
Yellow beets salad, marinated red onions, poppy seeds and mustard dressing  
Tomato carpaccio, grilled cheese, olive oil with herbs

Poached cod loin, corn and tomato salad  
Grilled chicken, bell peppers sautéed with balsamic, Manoir's honey and fir tree vinaigrette  
Coconut and curry lentil stew, coriander  
Vegetables from the market  
Basmati rice with cinnamon, anise and orange

Honeydew melon verrine with yogurt and granola  
Apple and oat squares

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

## On the Go!

Soup of the day

Raw vegetables with Ciel de Charlevoix cheese dip  
Mixed spring lettuce  
Choice of vinaigrettes (raspberry, balsamic and Dijon)

### SALADS (CHOICE OF 2)

Tabouleh  
Potato salad with smoked lardoons, Meaux mustard mayonnaise  
Corn and bell pepper salad, confit tomato and chorizo vinaigrette  
Bean salad, tomato, onion, grilled zucchini and yogurt dressing with mango and lemon balm  
Grilled vegetable salad with sun-dried tomato pesto  
Green bean salad, roasted almond with paprika, tomatoes, Parmesan and shallot dressing  
Penne pasta salad, spinach, roasted pine nuts, black olives and bocconcini

### MAIN COURSES

CHOICE OF 2 SANDWICHES – 37.00

CHOICE OF 3 SANDWICHES – 41.00

French stick with sliced beef, cream cheese with grilled bell peppers, onion sprouts  
Smoked salmon salad, capers and lemon confied mayonnaise, aragula on French bread  
Smoked turkey ciabatta, sun-dried tomato compote, Suisse cheese and lettuce  
Grilled sandwich with grilled Portobello and balsamic, Suisse cheese on ciabatta  
Grilled sandwich with tomato, prosciutto, bocconcini, aragula pesto, French stick  
Grilled vegetable wrap, baba ghanouj and onion sprouts  
Chicken salad sandwich, onion compote, bacon and tomato confit mayonnaise, multi-grain bread  
Brioche bread with BBQ pulled pork, creamy coleslaw  
Old fashioned ham, Cheddar cheese, lettuce,

clove and mustard mayonnaise, pumpernickel bread  
Jerk chicken, yogurt with pepper and citrus on a wrap

#### THE DESSERTS

Fresh fruit salad  
AND CHOICE OF 2  
Triple chocolate mousse cake  
Sugar pie  
Raspberry cake with passion fruit mousse  
Chocolate pouding chômeur

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

### To Your Taste

Soup of the day

Fresh vegetables with dip  
Mixed spring lettuce  
Choice of vinaigrette (raspberry, balsamic, Dijon)

#### SALADS (CHOICE OF 2)

Yellow beets salad, marinated red onions, poppy seeds and mustard dressing  
Roasted broccoli and cauliflower salad, yogurt and fresh herbs  
Asian Yet-Ca-Mein noodles salad  
Fennel salad with cucumber, feta cheese, grapefruit segments and honey emulsion  
Orzo salad with chorizo, bell peppers, grilled onions, paprika and saffron oil vinaigrette  
Roasted chickpeas with cumin salad, spinach and sweet onions  
Barley salad, smoked Belle Brune cheese, pan-fried mushrooms in brown butter and herb vinaigrette

#### MAIN COURSES

CHOICE OF 2 MAIN COURSES – 42.00

CHOICE OF 3 MAIN COURSES – 45.00

Mac & Cheese with 1608 cheese and sun-dried tomatoes  
Grilled salmon with honey, Meaux mustard and pumpkin seeds, white wine cream sauce  
Vegetarian lasagna with St-Fidèle cheese  
Pork loin, MicroBrasserie Charlevoix's beer jus and Manoir's honey  
Chicken breast tandoori with smoked yogurt, tomato dice  
Pork tenderloin with caramelized apples, garlic and ginger jus

### Beverage station

4.75 per unit

Soft drinks (355 ml)  
Fruit juice (300 ml)  
Sparkling water (250 ml)  
V8, tomato juice, Clamato (156 ml)

Charged according to consumption

Coconut and curry lentil, roasted root vegetables  
with garlic confit

Beef shoulder tender with Manoir's spices,  
pepper sauce

Turkey breast with salted herbs from Charlevoix,  
mushrooms and cranberry sauce

Market vegetables and starch of the day

#### DESSERTS

Fresh fruit salad

AND CHOICE OF 2

Selection of French pastries

Carrot cake

Tartlets assortment (chocolate, seasonal fruit,  
maple)

Chocolate cake

Coffee, decaffeinated coffee, Teas and herbal  
teas Lot 35

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# LUNCH BOX TO-GO

## Customized Lunch Box

Bottled water

Fresh vegetables and dip

Cheddar cheese

Bag of chips

### SALADS AND/OR SANDWICHES

CHOICE OF 1 ITEM – 22.00

CHOICE OF 2 ITEMS (SALAD AND SANDWICH) – 27.00

Grilled vegetable salad with sun-dried tomato pesto

Pasta salad with spinach, bocconcini, roasted pine nuts and white wine vinegar

Smoked turkey ciabatta, sun-dried tomato compote and Suisse cheese

Chicken salad sandwich, onion compote, bacon and tomato confit mayonnaise, multi-grain bread

Ham, cheddar cheese and traditional mayonnaise on pumpernickel bread

Jerk chicken, yogurt with pepper and citrus on a wrap

Smoked salmon salad, capers and lemon confied mayonnaise on French bread

Whole fruit

Yogurt

Utensils; knife, fork, spoon and compostable napkins

## Served on a tray

**2.75 per person**

Maximum 20 people

## Fairmont thermal bag

**9.00 per unit**

Personnalized logo also available

## Charlevoix Box

**38.00**

Yellow beet from Les Jardins du Centre salad, red onions salted and Vergers Pedneault's cider vinegar

Potato salad with lardon from the Viandes biologiques de Charlevoix, Meaux mustard mayonnaise

Half sandwich with grilled chicken salad, apple, celery, mustard and Manoir's honey emulsion

Half French stick from the bakery Pain d'exclamation with roasted beef, cream cheese, bell peppers and fried onions

Grilled brioche bread, trout gravlax from Les Éboulements, sheep cheese emulsion from La Fromagerie Ste-Agnès de Charlevoix

Chocolate mousse flavoured with Flacatoune from Micro Brasserie Charlevoix

Utensils; knife, fork, spoon and compostable napkins

## Beverages station

**4.75 per unit**

Soft drink(355 ml)

Fruit juice (300 ml)

Sparkling water (250 ml)

V8, tomato juice, Clamato (156 ml)

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35 (with to-go cup)

# MEAL TRAY

Maximum 20 people

## **Charlevoix's Platter** **36.00**

Homemade orange and carrot juice

Green salad and dressing

Mini bento box with Manoir's smoked duck, wafu mayonnaise and teriyaki sauce

### SANDWICHES – CHOICE OF 3

Half sandwich with chicken from Les Viandes biologiques, sun-dried tomato oil emulsion, multi-grain bread

Half grilled cheese with Belle Brune cheese, onion compote and dried sausage

Trout salad mini guedille

Mini bagel with Suisse cheese from St-Fidèle, proscuitto chips, cherry tomato compote and lettuce

Warm sandwich with oyster mushrooms from Grand-Fonds and Fleurmier cheese on French stick bread

Half vegetable wrap with grilled tofu hummus and asian dressing

### DESSERT – CHOICE OF 1

Manoir's maple syrup tartlet

Chocolate mousse verrine with Damson plum from Les Vergers Pedneault jelly

Fresh fruit salad



## THE CANAPÉS

### Initial Package

10.50 /person

Choice of 3 classic canapés or deluxe cold canapés in the section «Classic Hors d'oeuvres and Deluxe Hors d'oeuvres»

### Premium Package

12.50 /person

Choice of 2 cold classic canapés  
Choice of 2 hot classic canapés  
in the section «Classic Hors d'oeuvres»

### Deluxe Package

14.00 /person

Choice of 2 cold Deluxe canapés  
Choice of 2 hot Deluxe canapés  
in the section «Deluxe Hors d'oeuvres»

# CLASSIC HORS-D'OEUVRES

## Cold Hors-d'Oeuvres

Hot smoked salmon glazed with maple and light cream flavored with cedar 37.00 / dz

Veal tataki on a turnip rösti, sweet parsnip chip 37.00 / dz

Goat log cheese and lemon candied with clove on a grilled croûton 37.00 / dz

Grilled watermelon cube, pressed with ouzo, feta cheese and prosciutto 37.00 / dz

Beef carpaccio on won-ton chip, asian sauce, herb salad 37.00 / dz

Salmon tartare with avocado and coffee emulsion 37.00 / dz

## Hot Hors-d'Oeuvres

Caramelized apple and cream cheese tartlet 37.00 / dz

Tofu and roasted cauliflower fritter, cumin yogurt 37.00 / dz

Vegetarian spring rolls and spicy sauce 37.00 / dz

Cod accras and lemon mayonnaise 37.00 / dz

Barley arancinis with Belle Brune cheese and smoked duck 37.00 / dz

Fried pork belly, bearnaise and chive sauce 37.00 / dz

**Bruschetta and smoked  
duck brunoise**

**37.00 / dz**

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# DELUXE HORS-D'OEUVRES

## Cold Hors-d'Oeuvres

Duck ham and foie gras  
from La Ferme basque de  
Charlevoix with armagnac  
mousse on a corn bread 42.00 / dz

Lamb and herbs tataki,  
bocconcini marinated with  
basil and tomato vinegar  
pipette 42.00 / dz

Corn and saffron bavarian  
cream on blini and caviar 42.00 / dz

Green apple and red beet  
tartare, Migneron cheese  
and celery sprout  
emulsion 42.00 / dz

Smoked salmon on blini,  
lemon zest and poppy  
cheese cream 42.00 / dz

Tiger shrimp with Gorria  
pepper and coriander,  
lemon vinegar pipette 42.00 / dz

## Hot Hors-d'Oeuvres

Samosa bundle with goat  
from La Ferme Caprivoix,  
yogurt and lemon zest 42.00 / dz

Asian beef satay,  
coriander and lime dip 42.00 / dz

Smoked 1608 cheese from  
Laiterie Charlevoix and  
lemon mayonnaise 42.00 / dz

Oyster mushroom  
dumpling, toasted canola  
oil 42.00 / dz

Orange and sesame duck  
satay 42.00 / dz

Mozzarella cheese and  
mushrooms arancinis,  
spicy salsa 42.00 / dz

**Arctic char gravlax, puffed  
wild rice with seaweed and  
toasted canola oil  
mayonnaise**

**42.00 / dz**

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# BUILD YOUR OWN RECEPTION

Minimum order of 3 dozen per hors-d'oeuvre

## Cold items

**Bruschetta and diced  
smoked duck in verrine** 35.00 / dz

**Parfait foie gras with  
shadbush and crispy  
quinoa** 65.00 / dz

**French macaroons - Pastry  
Chef's inspiration** 35.00 / dz

**Bites of Cheesecake with  
Crème de Petites Poires  
from Les Verges Pedneault** 38.00 / dozen

**Smoked duck breast,  
lamb's lettuce and  
hazelnut** 38.00 / dozen

**Carrot bavarian cream and  
duck ham on blini** 40.00 / dz

**Argentina shrimp with** 38.00 / dozen

## Hot items

**Homemade pogo with  
sausage from Charcuterie  
Charlevoisienne** 40.00 / dz

**Mini beef burger with Belle  
Brune cheese on pretzel  
bread** 62.00 / dz

**Smoked salmon served  
warm, goat cheese and  
leek mousse** 42.00 / dz

**Poutine with pulled pork  
BBQ** 12.00 /  
person

**Duck satay marinated with  
beer and tzatziki dip** 48.00 / dz

**Grilled cheese with 1608  
cheese and shredded pork** 47.00 / dz

**Poutine with duck confit** 12.00 /

**smoked piquillo pepper  
and tomato vinegar** **person**

**Emu tartare with plum  
mistelle from Les Vergers  
Pedneault, puffed black  
rice with green alder  
pepper** **50.00 / dz**

**Poutine with coleslaw** **12.00 /  
person**

**Classic poutine and  
Cheddar cheese from St-  
Fidèle** **10.00 /  
person**

## **Classics**

**Chicken wings** **19.00 / dz**

**Combo platter** **22.00 / basket**

4 chicken wings  
Breaded shrimps  
Cheese sticks  
Onion rings  
Fried spicy potatoes, ranch dip and salsa  
Fresh vegetables and dip

**Nachos** **28.00 / basket**

with salsa and sour cream

**Pretzels** **16.00 / basket**

**Chips** **16.00 / basket**

**Popcorn** 16.00 / basket

**Popcorn (individual)** 5.00 / portion

minimum 20 people

**Individual vegetable garden** 35.00 / dozen

**Fresh vegetables platter with dip** 4.75 / portion

**St-Fidèle Cheddar Cheese Platter (60 gr)** 8.00 / portion

**Quebec cheese platter (60 gr)** 10.00 / portion

**Charlevoix cheese platter (60 gr)** 15.00 / portion

**Charlevoix antipasti** 35.00 / platter

(for 5 people)

**Salty Deluxe Mix**                      **20.00 / basket**

**Homemade caramel and  
fleur de sel popcorn**                      **6.50 / portion**

(minimum 20 portions)

**Chef's garden**                              **8.00 / portion**

Hummus tray  
Fresh mini vegetables  
(minimum 40 people)

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# DINING RECEPTIONS

(minimum 40 people)

## **Create Your Own Reception, be the Chef!** **50.00**

(MINIMUM 40 PEOPLE)

### SNACKS – Choice of 3

Tomato carpaccio, marinated onions, burned feta cheese, Kalamata olives powder

Mini Chef's vegetable garden

Homemade chips, mushroom and truffle dip

Bloody Caesar with Manoir's spices, boar with maple bacon

Mini chicken brochette marinated with stout beer from Charlevoix and soy

### PÂTÉS AND RILLETTES – Choice of 1

Pork liver mousse with cider and vegetable pickles

Little jar of foie gras with Crème de Petites Poires from Les Vergers Pedneault

Lamb rillettes confit with blueberry and wintergreen

Marinated oyster mushrooms from Champignons Charlevoix

Chicken liver pâté, croûton with herb oil

### THE DELI MEATS – Choice of 1

Smoked sausage with cheddar, duck ham, duck and orange terrine

Duck magret, Black Forest ham, beef tataki

Dry ham, Genoa salami and chorizo

Pancetta, smoked turkey and veal gravlax

### THE COLD FISHES AND SEAFOODS – Choice of 1

Manoir's smoked salmon

Mini asian bento box with smoked salmon, teriyaki sauce

Trout gravlax, herbs and citrus

Argentina shrimps salad, horseradish and tomato vinegar light vinaigrette

### THE GRILLED CHEESES – Choice of 1

Pulled pork and 1608 cheese on whole grain bread

Duck confit and Migneron on brioche bread

Belle Brune cheese, maple candied onions on Belgian bread

## **The Manoir's discovery in 5 experiences** **68.00**

(MINIMUM 50 PEOPLE)

### STATION TABLE ET TERROIR

Beet carpaccio, Saint-Agnès cheese from the Chèvrerie Charlevoix, cauliflower gremolata, pistachio crumble

Artic char escabeche with Labrador tea, buckwheat salad with cider vinegar

Mushroom and squash risotto, roasted squash cubes and roasted pumpkin seeds

Pork tenderloin, blue cheese sauce with Bleu de Brebis de Charlevoix from Maison d'affinage

Maurice Dufour

### STATION SAINT-LAURENT

Squash cream with gingerbread flavors

Chef's vegetable garden ; hummus and mini vegetables

Leg of lamb marinated with tomato wine Omerto from Domaine de la Vallée du Bras in an herb crust

Scalloped parsnips with truffle

Multi colored carrots with Manoir's honey

### STATION BAR LA BRISE

Salmon tartare, sour lemon cream, cucumber and dill gel, sunchoke chips

Cheeses from Charlevoix (Ciel de Charlevoix, Belle Brune, Migneron, Le Fleurmier)

Local cheese fondue

Artisan breads, crackers and homemade chutney

Mini beef burger with bacon and onions, marinated cucumber and Hercule cheese

Charlevoix pogo with local sausage from Charcuterie Charlevoisienne, Meaux mustard and blackcurrant sauce

### STATION CHARLEVOIX

Crab and shrimp salad, grilled avocado with coffee oil, lobster and lemon emulsion

Mozzarella di buffala, tomato confit, olive purée, arugula and pistachio pesto

Veal loin in hazelnut crust, meat jus, pearl onions and marinated carrots

Salmon fillet smoked with thym and juniper berry salt, blackcurrant beurre blanc sauce

ANIMATED STATION – Choice of 1  
Hot station (2.5 oz per person)  
Porchetta stuffed with chorizo from Les Viandes  
biologiques de Charlevoix  
Beef grilled flank steak, thym butter, red white  
vinegar and garlic candied  
Veal loin, blueberry vinaigrette  
\*\*\*Served with \*\*\*  
squash barley risotto with Belle Brune cheese  
and salted herbs  
Butter roasted beets with sherry wine reduction

#### THE CHEESES

SERVED ON PLATTER – Choice of 3

Migneron  
Ciel de Charlevoix  
Hercule  
Belle Brune  
1608  
Fleurmier

SERVED WARM – Choice of 1

Classic cheese fondue with croûtons  
Smoked Oka cheese croquette  
served with pickles, French stick bread, crackers,  
dried fruits, grape

THE DESSERTS – Choice of 3

Bites of Cheesecake with mascarpone and  
coffee  
Lime tartlets  
Chocolate and praline mousse  
Field berry panna cotta verrine  
Maple tartlets  
Sabayon and berries  
Melon spicy salad verrine

Spaghetti squash with salted herb from Bas-du-  
Fleuve

#### PASTRY SHOP

Crème brûlée with coffee from coffee roastery  
Café Charlevoix  
Chewy caramel with Manoir's maple syrup  
Raspberry, mascarpone and Manoir's honey  
mousse verrine  
Triple chocolate mini cake  
Fruit salad with Labrador tea syrup verrine

Coffee, decaffeinated coffee, Teas and herbal  
teas Lot 35



# ANIMATED STATIONS WITH CHEF

Minimum 40 people

Add one of these stations to your dining reception.

## Smoked meat station

14.00

Smoked meat sandwich with Dijon mustard on Rye bread served with coleslaw and pickles

## Grilled cheese station

16.00

Three grilled cheese from Chef's inspiration with cheeses from Charlevoix

## Smoked salmon station

19.00

Home smoked salmon served with cream cheese, capers, red onions, lemon, Rye bread

## Shrimps flambé station

23.00

Shrimps flambé in whisky with white butter flavoured

## Oysters station

Market price

Oysters on ice with condiments



## PLATED DINNER

Minimum 20 people

- 1) Make a selection of one cold appetizer or one soup
- 2) Add one hot appetizer or cold appetizer or one soup to have a 4 course dinner
- 3) Make a selection of one main course and one starch
- 4) Make a selection of one dessert

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

The selection of the main course will determine the price per person for the meal.

If you wish to offer a second choice for the main dish, add \$10 per person to the highest main course cost.

Preservice of entrées:

If the number of requested entrées exceeds the guaranteed minimum number of guests, a \$12 charge per additional seats will be charged to cover production and service costs.

### --- The Cold Appetizers ---

**Grilled mediterranean vegetable tower, Goat's milk cheese and quinoa salad**

**Green vegetable salad with mint, dill, tarragon and ginger vinaigrette**

Tomme d'Elle curls, herb and peas emulsion

**Romaine heart Caesar**

### --- The Soups ---

**Squash cream soup, gingerbread chip and fresh cream**

**Cauliflower cream and crouton with bourguignon garnish**

**Tomato cream, goat cheese mousse and basil**

## style

croutons, dry ham, grilled lemon and caperberry

### **Beef tataki with Manoir's spices and shallot cream**

marinated onions, truffle potatoes, arugula  
mousseline

### **Maple candied smoked salmon, grated daikon**

squash compote with cranberry foam and toasted  
croûton with chimichurri

### **Artic char escabeche poached in Labrador tea**

buckwheat, blueberry and maple salad with sour  
shallot mousse

### **Manoir's smoked salmon carpaccio**

grapefruit and caviar, red onion confit with lime,  
avocado bavarian cream and vinaigrette vierge

### **Fried duck wontons on edamame hummus, Manoir's smoked duck breast**

cranberry purée and fir tree emulsion, greens

## --- The Warm Appetizers ---

### **Tartiflette with Origine cheese from Charlevoix**

## oil

### **Mushroom consommé, braised beef ravioli, vegetable julienne**

### **Florentine cream, yellow potato flesh and sour cream with fine herbs**

### **Parsnip velouté, prosciutto chips and caramelized apples**

## --- Fish ---

### **Canadian salmon fillet grilled**

3 course  
52.00 4  
course 66.00

greens and crunchy vegetables, balsamic vinaigrette

**Cod fritter on pineapple carpaccio, bavarian sour cream with cajun**

marinated red onions, cherry tomatoes and corn salad with mint

**Grilled scallop brochette with pork flank and confit pear**

smoked parsnip purée with roasted hazelnut, meat jus

**Braised duck tart with root vegetables**

wilted leek, marinated vegetables, tomato and Omerto consommé

**--- Poultry and Pork ---**

**Chicken supreme stuffed** 3 course  
54.00 4  
course 69.00

with cranberries, smoked lardons and fresh cheese, sage sauce

**Roasted quail stuffed with truffles** 3 course  
56.00 4  
course 71.00

celeriac purée, elderberry and balsam fir jus

**Pork medallions, mustard and maple marinade** 3 course  
52.00 4  
course 66.00

Deo Gratias cheese with spinach, juniper berry beurre blanc

**Walleye fillet, mussels mariniere sauce** 3 Course  
59.00 4  
Course 74.00

vierge vinaigrette with tomato, corn, ginger and fresh herbs

**--- Combo ---**

**Beef tenderloin and whisky shrimps flambé** 3 course  
73.00 4  
course 88.00

Gorria pepper from Charlevoix jus

**Surf and turf duo** 3 course  
66.00 4  
course 81.00

veal medallion oyster mushroom gratin with Migneron cheese, green alder pepper sauce & grilled salmon medallion, dill velouté

**Trio** 3 course  
73.00 4

caramelized onions and lovage jus

Rack of lamb with salted herbs from Charlevoix,  
Beef steak with Manoir's spices,  
Grilled scallop brochette  
and meat jus with birch syrup

**--- Beef and Veal ---**

**Flat Iron steak** 3 course  
59.00 4  
course 74.00

butter flavored with tarragon, sun-dried tomatoes  
and Sherry, jus with Charlevoix beer

**Manoir's classic - Beef  
fillet Rossini** 3 course  
105.00 4  
course  
120.00

pan-fried foie gras, porcini cream, meat glaze  
with truffle

**Pan-seared veal  
medallions** 3 course  
70.00 4  
course 85.00

wild mushroom duxelles, Hercule cheese and  
tomato wine from Domaine de la Vallée du Bras  
jus

**--- Garnishes - Choose 1 (All dishes  
are also served with fresh vegetables  
from the market) ---**

**Potato Rösti with smoked  
lardons**

**--- Vegetarian ---**

**Squash and goat cheese  
mousse ravioli** 3 course  
52.00 4  
course 66.00

pumpkin seed oil and root vegetables

**Charlevoix's cheeses  
risotto** 3 course  
52.00 4  
course 66.00

1608 cheese croquette and fresh vegetables  
from the market

**--- Additional service - Cheeses and  
foie gras ---**

**Cheese plate with 3  
cheeses from Charlevoix  
(40gr.) and condiments** 16.00

**Red mashed potatoes with  
garlic confit**

**Foie gras parfait from  
Ferme basque de  
Charlevoix**

**14.00**

haskap berry jelly, puffed quinoa and celery leaf

**Local cheese orzo risotto**

**Sweet potato purée**

**Scalloped potatoes  
dauphine style**

**Wild rice with fine herbs**

**Baby potatoes confit with  
duck fat**

**--- The Desserts ---**

**Opera cake, Baileys ice  
cream and berries**

**Coffee mousse dome,  
mirror glaze and raspberry  
melting center on crispy  
praline, chantilly cream**

## **Berries trilogy**

Blueberry mousse cake on a crumble,  
caramelized meringue,  
Raspberry panna cotta  
Strawberry and rhubarb sorbet

**Chocolate and caramel  
bar, hazelnut crunchy,  
vanilla ice cream, salty  
caramel sauce**

**Duo of vanilla crème  
brûlée and brownie with  
blackberry mousse**

**Mango cheese cake, grilled  
coconut and lime sorbet**

**Apple crisp, maple mousse  
and gingerbread ice cream**

**Chocolate mousse with  
rum and coconut,  
pineapple caramelized,  
lime sorbet and passion  
fruit gel**

**Lemon pie, raspberry  
meringue and blueberry  
sorbet**

**Personalize your dessert**      **\$ 75.00 + \$  
3.00 per  
person**

Add your logo on a chocolate pastille to  
personalize your dessert  
(Minimum 25 pastilles)  
\*price may change according to your logo

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# DINNER BUFFETS

## The Maple Season

69.00

MINIMUM 40 PEOPLE

French Canadian pea soup (individually served)  
Artisan breads and roasted garlic butter

Family style service (dishes in the middle of the table)

### APPETIZERS

Pickled vegetables with maple and Espelette pepper

Organic cretons in small jars

Cole slaw with honey from Les Éboulements

Potato salad with salted pickle and smoked lardons

Beet and red onion salad, basil vinaigrette

Cheese curds marinated in olive oil and maple

### MAIN COURSE – CHOICE OF 3

Bas-St-Laurent meat pie with fruit ketchup

Organic chicken legs stew, pearl onion

Crispy pork flan

Braised boneless short rib strips with maple

Salt-crusted salmon, balsamic and maple glaze

Baked beans with maple syrup

Maple roasted root vegetables

### DESSERTS

Maple egg flan

Maple syrup dumplings

Mini sugar pies

Maple fudge

Maple taffy station with a Chef – Extra charge \$ 3.00

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

## BBQ Dinner - With Grill Master

MINIMUM 30 PEOPLE

Raw vegetable basket and dips

### THE SALADS – CHOICE OF 4

Country salad

Potato salad with sun-dried tomatoes

Creamy coleslaw with honey

Palm and artichoke salad with roasted garlic

Grated carrot and raisin couscous salad

Mesclun, white balsamic vinaigrette

### THE MAIN COURSES

CHOICE OF 3 MAIN COURSES – 59.00

CHOICE OF 4 MAIN COURSES – 65.00

BBQ chicken and our salted spices from Saint-Agnès

Grilled salmon with Dijon velouté

Small beef tenderloin, Bordeaux wine reduction sauce

Beef hamburger served with sesame seed Kaiser and cheddar cheese,

Condiments; tomatoes, lettuce and red onions

Chicken souvlakis and tzatziki

Italian sausage and its mustards (Dijon and old-fashioned)

Shrimp brochette with tomato and pineapple salsa flavoured with coriander

Spare ribs

Roasted baby potatoes with rosemary and garlic

Grilled seasonal vegetables

Cheeses from our region with dried fruits, grapes and crackers

### THE DESSERTS

Spiced fruits salad

Brownie

Apple pie

Royal crispy cake with chocolate truffles

Assorted verrine

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35



## DELIGHTS FOR THE LITTLE ONES

For kids from 0 to 12 years old

Child pricing policy :

Menu Delights for the little ones :

0 to 3 years old : free of charge

4 to 12 years old : regular price

Regular banquet menu :

4 to 12 years old : 50 % discount

### PERLE - Plated Menu

20.00

The Appetizers – Choice of 1  
 Raw vegetables and homemade sauce  
 Green salad, little tomato and dressing  
 Cheese sticks, honey sauce  
 Tomato and bell pepper cream with fresh cream

The Main Course – Choice of 1  
 All-dressed mini-pizza  
 Spaghetti with meat sauce  
 Walleye almondine, basmati rice, roasted bell peppers  
 Salmon fillet, mashed potato and vegetables  
 Chicken stuffed with Mozzarella cheese and broccoli, rice and vegetables  
 Roasted chicken fingers in the oven, BBQ sauce and fries

The Desserts – Choice of 1  
 Jell-O  
 Chocolate cake  
 Ice cream and berries verrine  
 Assorted cookies

### ROUX- Buffet menu

21.00

(minimum 10 children)

The Appetizers – Choice of 2  
 Vegetable soup  
 Tomato and bell pepper cream  
 Raw vegetable basket  
 Cheese stick, honey sauce

The Main Courses – Choice of 2  
 Oven roasted chicken strips, BBQ sauce and fries  
 Small cheese and pepperoni pizza  
 Cheese and bacon macaroni  
 Beef steak, mild pepper sauce, rice and vegetables  
 Salmon fillet, dill beurre blanc, rice and vegetables

The Desserts – Choice of 2  
 Assorted cookies  
 Assorted Jell-O  
 Chocolate cake  
 Apple cobbler

**Beverage station**                      **4.75 per unit**

Soft drink (355 ml)

Fruit juice (300 ml)

Milk

Charged according to consumption)



## OPEN BAR AND COUPON BAR SERVICE

All drinks will be charged to the master account.

A 12 % gratuity, 3% administration fee and applicable taxes will be billed for each beverage.

If sales do not exceed \$400 net per bar, a \$200 minimum charge for the first 4 hours will be billed to cover the cost of implementation.

Additional hours will be billed \$50 per hour.

<b>Domestic Beer</b>	<b>7.75</b>	<b>Imported Beer</b>	<b>10.00</b>
Labatt Brands (Budweiser, Bud Light)		Stella Artois	
<b>Local microbrewery beer</b>	<b>12.50</b>	<b>Spirits</b>	<b>10.00</b>
MicroBrasserie Charlevoix de Baie-St-Paul in bottle (500 ml)		Bacardi Beefeater Finlandia J. Walker Red Label Jack Daniel's Canadian Club Sauza Blue Silver	
<b>Spirits (Deluxe)</b>	<b>12.00</b>	<b>Liqueur</b>	<b>10.00</b>
Bacardi 8 Years Bombay Sapphire Grey Goose Chivas Regal Glenfiddich 12 Years Gentleman Jack Crown Royal		Baileys Amaretto Tia Maria Crème de menthe Cointreau	
<b>House wine</b>	<b>10.50</b>	<b>Non alcoholic</b>	<b>4.75</b>

Red or white

Sparkling water

Spring water

Soft drink

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## CASH BAR SERVICE

Each guest pays for its own drinks.

Prices are per drink and include taxes.

Gratuity is at each guest's discretion.

If sales do not exceed \$400 net per bar, a \$200 minimum charge for the first 4 hours will be billed to cover the cost of implementation.

Additional hours will be billed \$50 per hour.

<b>Domestic Beer</b>	<b>9.00</b>	<b>Imported Beer</b>	<b>11.50</b>
Labatt Brands (Budweiser, Bud Light)		Stella Artois	
<b>Local microbrewery beer</b>	<b>14.25</b>	<b>Spirits</b>	<b>11.50</b>
MicroBrasserie Charlevoix de Baie-St-Paul in bottle (500 ml)		Bacardi Beefeater Finlandia J. Walker Red Label Jack Daniel's Canadian Club Sauza Blue Silver	
<b>Spirits (Deluxe)</b>	<b>13.75</b>	<b>Liqueur</b>	<b>11.50</b>
Bacardi 8 Years Bombay Sapphire Grey Goose Chivas Regal Glenfiddich 12 Years Gentleman Jack Crown Royal		Baileys Amaretto Tia Maria Crème de menthe Cointreau	
<b>House wine</b>	<b>12.00</b>	<b>Non alcoholic</b>	<b>5.50</b>
Red or White		Sparkling water Spring water Soft drink	

## MISCELLANEOUS BAR

<b>Punch with Sparkling wine</b>	<b>10.00</b>	<b>Sangria</b>	<b>11.00</b>
<b>Punch made with alcoholic beverages</b>	<b>10.00</b>	<b>Non alcoholic punch</b>	<b>5.50</b>
Choice of : Rum Gin Vodka			
<b>Classic Kir</b>	<b>12.00</b>	<b>Royal Kir</b>	<b>15.00</b>
White wine Crème de Cassis		Sparkling wine Crème de Cassis	
<b>Charlevoix kir</b>	<b>15.00</b>	<b>Mimosa</b>	<b>10.00</b>
Sparkling wine Crème de petites poires from Les Vergers Pedneault			
<b>Specialty Coffees</b>	<b>12.00</b>	<b>Red Bull</b>	<b>6.00</b>
<b>Various glasses</b>	<b>12.00 / dz</b>	<b>Bartender</b>	<b>50.00</b>
		Hourly rate (minimum 4 hours)	
<b>Ice</b>	<b>10.00</b>	<b>Dry Bar</b>	
(10 lbs container)		Set up of dry bar including various glasses, condiments (cherries, limes, lemons, olives), straws, napkins and ice	
		25 people or less – \$ 80 26 to 50 people – \$ 130 51 to 75 people – \$ 160 76 people or more – \$ 2 per extra person	

# WINE LIST

## Champagne and sparkling wine

**Ruffino Sparkling rosé,  
Italy** 60.00

**Proseco Ruffino, Italy** 60.00

**Domaine Chandon ,  
Réserve - Brut, United-  
States** 90.00

**Moët & Chandon, Impérial  
Brut, Champagne, France** 175.00

## Rosé Wine

**White Zinfandel,  
Woodbridge, Robert  
Mondavi, Californie, United-  
States** 45.00

## White wine (CANADA)

**Sauvignon blanc -  
Réserve, Jackson-Triggs,  
Niagara** 52.00

**White House wine** 44.00

Selection of the sommelier

## White wine (United-States)

**Sauvignon blanc,  
Woodbridge, Robert  
Mondavi, California, United-  
States** 50.00

**Chardonnay, Vintner's  
Collection, Sterling  
Vineyards, California,  
United-States** 56.00

**Pinot Grigio, Private  
Selection, Robert Mondavi,  
California, United-States 59.00**

**Chardonnay, Columbia  
Crest, Washington, United-  
States 63.00**

**White wine (Australia)**

**Chardonnay, Bin 65,  
Lindemans, South-East,  
Australia 45.00**

**White wine (New-Zealand)**

**Sauvignon blanc, Nobilo,  
Marlborough, New-Zealand 59.00**

**White wine (France)**

**Côtes du Rhône, Cuvée  
Exclusive, Georges  
Duboeuf, Vallée du Rhône,  
France 46.00**

**White wine (Italy)**

**Trebbiano, Volparo  
Bianco, Abruzzo, Italy 45.00**

**Bourgogne Aligoté,  
Bouchard Ainé,  
Bourgogne, France 56.00**

**Orvieto Classico, Ruffino,  
Ombrie, Italy 46.00**

**Pinot-Gris, Pfaff, 60.00**



**Pfaffenheim, Alsace,  
France**

**White wine (Spain)**

**Verdejo / Sauvignon blanc,  
Liberado, Castilla la  
Mancha, Spain** 47.00

**Red wine (Canada)**

**Merlot, Black Reserve,  
Jackson-Triggs, Niagara  
Peninsula, Canada** 52.00

**Cabernet-Sauvignon /  
Merlot, Five Vineyards,  
Mission Hill, Okanagan,  
Canada** 63.00

**Red House Wine** 44.00  
Selection of the sommelier

**Red wine (United-States)**

**Merlot, Woodbridge,  
Robert Mondavi,  
California, United-States** 50.00

**Red white (Australia)**

**Shiraz, Bin 50, Lindeman's,  
South, Australia** 45.00

**Cabernet-Sauvignon,  
Woodbridge, Robert  
Mondavi, California, United-  
States** 50.00

**Pinot noir, Pinewood, Mt. Airy, California, United-States** 54.00

**Cabernet-Sauvignon, Vintners Collection, Sterling Vineyards, California, United-States** 56.00 63.00

**Cabernet-Sauvignon, Columbia Crest, Washington, United-States** 63.00

**Cabernet-Sauvignon, Tom Gore, California, United-States** 66.00

**Red wine (Argentina)**

**Malbec - Réserve - Fût de Chêne, Bodegas Trapiche, Mendoza, Argentina** 50.00

**Red wine (Chile)**

**Cabernet-Sauvignon, Max Reserva, Errazuriz, Vallée d'Aconcagua, Chile** 63.00

**Red wine (France)**

**Côtes du Rhône, Cuvée Exclusive, Georges Georghile**

63.00

**Duboeuf, Vallée du Rhône,  
France**

**La Grande Chapelle,  
Antoine Moueix, Bordeaux,  
France**

**Cahors, Château St-Didier  
Parnac, South West,  
France**

**Saint-Émilion, J. Lebègue,  
Bordeaux, France**

**Red wine (Spain)**

**Cabernet-Sauvignon /  
Tempranillo, Liberado,  
Castilla la Mancha, Spain**

**Gran Sangre Del Torro,  
Torres, Catalogne, Spain**

**Chianti, Ruffino, Toscane,  
Italy**

**53.00**

**50.00**

**57.00**

**66.00**

**Liquorous wines, Cider and ports**

**Cidre de glace, Le Glacier  
(500 ml) Verger Pedneault,  
Isle-aux-Coudres,  
Charlevoix**

**66.00**

**48.00**

**62.00**

**Cidre de glace, Réserve  
1859 (500 ml), Domaine  
Pinnacle, Frelighsburg**

**125.00**

**Fado, Domaine du Ridge,  
Québec (375 ml)**

**60.00**

<b>Porto Offley, Baron de Forrester, 10 ans</b>	<b>180.00</b>
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**Non-Alcoholic Beverages**

<b>Apple must, Vergers Pedneault, Isle-aux- Coudres, Charlevoix</b>	<b>28.00</b>
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<b>Muscat, Natureo, Torres, Spain (white)</b>	<b>31.00</b>
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<b>Syrah, Natureo, Torres, Spain (Red)</b>	<b>33.00</b>
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**Mineral Waters**

<b>Eska, Spring water, Québec</b>	<b>9.00</b>
750 ml	

<b>Eska, Sparkling water, Québec</b>	<b>9.00</b>
750 ml	