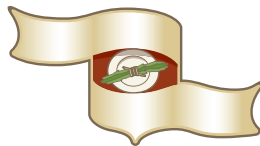


## An Updated Landscape of Flavors

*In my view, the inspiration for a new creation must come from in-season food. There is no need to reinvent cooking; everything has already been thought of before. However, blending fresh ingredients and daring to explore our most inspired ideas can result in an extraordinary dish!*

Enjoy your experience!

MARC BLOUIN  
Executive Chef



LE MANOIR DU  
LAC DELAGE

# Table d'hôte Menu

*Create your own table d'hôte according to your inspiration by selecting one dish from each course, among the following choices.*

## Four-Course Menu



Choice of an appetizer

...

Soup or salad

...

Choice of a main course

...

Choice of a desert

*Coffee, tea or herbal tea*

**38,00**

(Taxes and service not included)

# Gourmet Insights

All our appetizers are exclusively made from Quebec's food products

## VISION OF WATER

**CITRUS MARINATED TROUT WITH FILO AND SEAWEED MILLEFEUILLE** 7,<sup>50</sup>  
*Dill and caper remoulade*

**SOLE AND SHRIMP QUENELLES** 8,<sup>00</sup>  
*Red bell pepper coulis and two-lemon cream*

## OVERVIEW OF THE EARTH

**JELLIED PRESERVED DUCK AND CARAMELIZED APPLES** 8,<sup>50</sup>  
*Black rice and fine tangy lettuce*

**CREAMY GOAT'S CHEESE BALUCHON** 8,<sup>00</sup>  
*Honey and rosemary tomatoes and port balsamic caramel*

**POULTRY LIVER MOUSSELINE** 7,<sup>50</sup>  
*With a salted herbs crouton, onion and pear chutney*

**MUSHROOM FRICASSÉE AND MELTED MIGNERON CHEESE VOL-AU-VENT** 7,<sup>50</sup>  
*Thyme and Madeira cream*

**PRESERVED DUCK FOIE GRAS** 16,<sup>00</sup>  
*Macerated in brandy and sea salt, served with a grilled bun  
(not included in the table d'hôte)*

# Tantalizing Touch

SOUP OF THE DAY 5,<sup>00</sup>

TANGY SPROUT SALAD 7,<sup>50</sup>

## Flavor Palette

Every dish is served with fresh, seasonal vegetables.



### TABLE D'HÔTE CONCEPT

**SUPRÊME OF CHICKEN GARNISHED WITH LEEKS** 25,95  
*Whole grain mustard and bacon lardoon sauce*

**GRILLED ALMOND CRUSTED SALMON FILET** 26,95  
*Fresh tomato oil and flat parsley*

**PIGLET MIGNONS IN FINE HERBS** 27,95  
*Red wine reduction and cranberry confit*

**VEAL MEDALLION MARINATED WITH HERBS** 28,95  
*Apple and pine nut sauce*

**BEEF TENDERLOIN WITH GARLIC AND CAULIFLOWER  
PURÉE ON SOURDOUGH BREAD** 29,95  
*Rosemary and long pepper infusion*

**SCALLOP QUINTET WRAPPED IN PROSCIUTTO AND BASIL LEAVES** 31,<sup>95</sup>  
*Simply seared with garlic flower* (\$5 supplement for the table d'hôte)

**QUEBEC'S VEAL SWEETBREAD CUTLET** 32,<sup>95</sup>  
*Garnished with portobello mushrooms and brandy shallots* (\$7 supplement for the table d'hôte)

**DUCK BREAST SLIVERS LACQUERED WITH LAVENDER HONEY AND CINNAMON** 33,<sup>95</sup>  
*Dried apricot sauce* (\$7 supplement for the table d'hôte)

**RACK OF HIND WITH BEET AND BLUEBERRY JELLY** 37,<sup>95</sup>  
*Simple herbes de Provence-flavored juice* (\$7 supplement for the table d'hôte)