

Room Service

Available from 11h to 22h – dial 313

SOUP

SOUP OF THE DAY, SERVED WITH CRACKERS AND FRESH BREAD	6, ⁵⁰
TWO-ONION AND FINE HERBS SOUP WITH A CROUTON AU GRATIN	7, ⁷⁵

APPETIZERS

PLATTER OF CRUNCHY CRUDITÉS WITH DIPS AND PICKLES	6, ⁵⁰
SIMPLE CAESAR SALAD WITH FRESH CROUTONS, DRIED ANCHOVIES AND FRESH TOMATOES	8, ⁵⁰
HALF GRILLED PANINI, BRUSCHETTA AND MARINATED BOCCONCINI	8, ⁵⁰
PARMESAN FONDUE AND A SMALL MESCLUN SALAD WITH TANGY VEGETABLES	8, ⁷⁵

ON THE GO

SEASONED HOT POTATO CHIPS WITH CRUNCHY CRUDITÉS AND DIP	7, ⁷⁵
BASKET OF FRIES WITH DIJON-CURRY MAYONNAISE	6, ⁵⁰
DUO OF VEGETABLE SPRING ROLLS WITH SPICY THAI DIP	7, ⁵⁰
NACHOS GARNISHED WITH SALSA, BELL PEPPERS, BLACK OLIVES, MOZZARELLA AND SOUR CREAM	11, ²⁵
GOURMET BASKET <i>(6 chicken wings, shoestring fries or hot potato chips, 2 vegetable spring rolls, crudités and dip)</i>	17, ²⁵

Main Courses

PASTA BOLOGNAISE	15, ⁰⁰
DOUBLE CHEESE BEEF HAMBURGER <i>Crispy lettuce and fresh tomatoes, served with french fries</i>	15, ⁵⁰
PASTA OF THE DAY	17, ⁵⁰
FINE QUEBEC-STYLE PIZZA <i>Pepperoni, bell peppers, mushrooms and bacon</i>	17, ⁷⁵
BISON HAMBURGER WITH ONIONS AND MARINATED TOMATOES <i>Melted Brie and crispy lettuce, served with shoestring fries</i>	18, ⁷⁵
FINE EUROPEAN-STYLE PIZZA GARNISHED WITH TOMATOES <i>Fine herbs goat's cheese, asparagus and caramelized onions</i>	19, ²⁵
YOUNG LETTUCE LEAVES WITH PRESERVED DUCK <i>Mandarins, bell peppers, grilled coconut and filbert oil</i>	19, ²⁵
TAO-STYLE CRISPY CHICKEN, SERVED ON CITRUS FRUIT-FLAVORED BASMATI RICE <i>Vegetables stir-fried with sesame, honey and soya</i>	19, ⁵⁰
THE MANOIR'S CLUB SANDWICH <i>Shoestring fries, Dijon mayonnaise and tangy mesclun salad</i>	18, ⁵⁰
BONELESS RIB STEAK WITH SHALLOT BUTTER AND GREEN PEPPERCORN <i>Stir-fried vegetables and potatoes à la dauphinoise</i>	20, ²⁵
FILET OF SALMON WITH GRILLED ALMONDS <i>Sorrel and pink berry cream sauce, wild rice and stir-fried vegetables</i>	20, ³⁴

Sublime Inspiration

TRIO OF SHERBETS SERVED IN GLASS SHOOTERS <i>Field berry, pear and citrus fruit</i>	8, ⁹⁵
BOIS FRANCS MAPLE CRÈME BRÛLÉE <i>Flavoured with Quebec blueberries</i>	8, ⁹⁵
CUP OF BAILEY'S CREAM CAPPUCCINO <i>Fresh mint flavor</i>	8, ⁹⁵
ROYAL BITTERSWEET CHOCOLATE AND GRAND MARNIER TRUFFLE CAKE <i>With candied peels</i>	8, ⁹⁵
CARAMEL AND BAKED APPLE TEAR DROP <i>With a salty pistachio nut crisp</i>	8, ⁹⁵
HONEY AND CHEESE MOUSSE <i>With hot raspberry and green tea compote</i>	8, ⁹⁵
SELECTION OF LOCAL AND FOREIGN CHEESES <i>Served with a tangy mesclun salad and grilled nuts (not included in the table d'hôte)</i>	12, ⁹⁵

Non-Alcoholic Beverages

	SMALL	LARGE
BOTTLE OF WATER (591 ML)	3, ²⁵	-
SPARKLING WATER	3, ²⁵	-
MILK	2, ²⁵	3, ²⁵
JUICES <i>Orange, cranberry, grapefruit, apple, tomato and vegetable</i>	2, ²⁵	3, ²⁵
LEMONADE	-	3, ⁷⁵
VIRGIN MARY/VIRGIN CAESAR	-	4, ²⁵
FOUNTAIN SOFT DRINKS <i>Pepsi, 7up</i>	2, ²⁵	3, ²⁵
SOFT DRINKS IN CANS <i>7up, Diet 7up, Orange Crush, Pepsi, Diet Pepsi, Club Soda, Ginger Ale, Tonic water</i>	-	3, ⁷⁵
RED BULL ENERGY DRINK	-	5, ²⁵

Coffees

	TASSE	BOL	SUPPL.
COFFEE, TEA, HERBAL TEA	2, ⁷⁵	-	-
ESPRESSO	2, ⁷⁵	-	1, ²⁵
DOUBLE ESPRESSO	3, ²⁵	-	1, ⁷⁵
CAFÉ AU LAIT	3, ²⁵	4, ⁷⁵	1, ⁷⁵
CAPPUCCINO <i>Cocoa or cinnamon powder</i>	3, ⁹⁵	-	2, ⁵⁰
HOT CHOCOLATE <i>Whipped cream</i>	3, ²⁵	5, ⁷⁵	2, ⁵⁰
VIENNESE COFFEE <i>Whipped cream, cocoa powder</i>	4, ⁷⁵	2, ⁵⁰	-

Alcoholic Coffees

AMARULA, WHIPPED CREAM	9, ⁰⁰
BAILEY'S, WHIPPED CREAM	9, ⁰⁰
SPANISH COGNAC, TÍA MARÍA, WHIPPED CREAM	9, ⁰⁰
BRAZILIAN COGNAC, TÍA MARÍA, GRAND MARNIER, WHIPPED CREAM	9, ⁰⁰
IRISH JAMESON, IRISH MIST, WHIPPED CREAM	9, ⁰⁰