



# Dinners Selections



HÔTEL  
MANOIR VICTORIA  
★★★★  
OLD QUÉBEC

# Bistro Style Dinner (3 course menu)

Soup of the day and its garnish or salad of the moment (Included in choices made in advance)

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix (Extra \$5)

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## For a supplement, soup can be replaced by an appetizer listed in the basic menu

Salmon carpaccio, sauce vierge, herb emulsion (Extra \$6)

Home-made game terrine, pickled vegetables and confit onions (Extra \$6)

Matane shrimps, celery root and apple remoulade (Extra \$9)

Fillet of smoked salmon, juniper berry cream (Extra \$11)

Seared venison with birch syrup, puffed wild rice (Extra \$11)

Foie gras from the Canard Goulu Farm, home-made brioche (Extra \$16)

Pork belly with maple glaze, roasted and root vegetable purée (Extra \$9)

Nordic shrimp fritters, camelina oil emulsion (Extra \$9)

Mushroom and aged cheddar stuffed pasta (Extra \$11)

Seared scallop, cranberry and leek garnish (Extra \$13)

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples (vegan and hypoallergenic)

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Braised beef cheek from our Bistro menu (Extra \$6)

Bistro blood pudding with boreal spices, potatoe purée (Extra \$4)

Confit duck leg Parmentier, scalloped celery root with mugwort (Extra \$4)

Atlantic halibut, mashed potatoes with seaweed and confit King oyster mushrooms (Extra \$10)

Seared venison rump, sautéed beets, blackcurrant Madeira sauce (Extra \$12)

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Boreal sugar pie

Pastry Chef's chocolate creation

Tasting platter with boreal pastries (Extra \$2)

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Coffee or tea

**41 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

• **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.

• **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.

• **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*

\* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.

# 4 Course Menu

Salmon carpaccio, sauce vierge, herb emulsion

Home-made game terrine, pickled vegetables and confit onions

Matane shrimps, celery root and apple remoulade **(Extra \$3)**

Fillet of smoked salmon, juniper berry cream **(Extra \$5)**

Seared venison with birch syrup, puffed wild rice **(Extra \$11)**

Foie gras from the Canard Goulu Farm, home-made brioche **(Extra \$10)**

Pork belly with maple glaze, roasted and root vegetable purée **(Extra \$3)**

Nordic shrimp fritters, camelina oil emulsion **(Extra \$3)**

Mushroom and aged cheddar stuffed pasta **(Extra \$5)**

Seared scallop, cranberry and leek garnish **(Extra \$7)**

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Soup of the day or salad

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix **(Extra \$5)**

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples **(Vegan and hypoallergenic)**

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Braised beef cheek from our Bistro menu **(Extra \$6)**

Bistro's blood pudding with boreal spices, potato purée **(Extra \$4)**

Confit duck leg Parmentier, scalloped celery root with mugwort **(Extra \$4)**

Atlantic halibut, mashed potatoes with seaweed and confit King oyster mushrooms **(Extra \$10)**

Seared venison rump, sautéed beets, blackcurrant Madeira sauce **(Extra \$12)**

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Boreal sugar pie

Pastry Chef's chocolate creation

Tasting platter with boreal pastries **(Extra \$2)**

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Coffee or tea

**49 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

• **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.

• **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.

• **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*

\* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.



# 5 Course Menu

Salmon carpaccio, sauce vierge, herb emulsion  
Home-made game terrine, pickled vegetables and confit onions **(Extra \$6)**

Matane shrimps, celery root and apple remoulade

Fillet of smoked salmon, juniper berry cream **(Extra \$2)**

Seared venison with birch syrup, puffed wild rice **(Extra \$2)**

Foie gras from the Canard Goulu Farm, home-made brioche **(Extra \$7)**

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Soup of the day of mixed green salad

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix **(Extra \$2)**

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Pork belly with maple glaze, roasted and root vegetable purée

Nordic shrimp fritters, camelina oil emulsion

Mushroom and aged cheddar stuffed pasta **(Extra \$2)**

Seared scallop, cranberry and leek garnis **(Extra \$4)**

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples **(vegan and hypoallergenic)**

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Bistro's blood pudding with boreal spices, potato purée

Confit duck leg Parmentier, scalloped celery root with mugwort

Braised beef cheek from our Bistro menu **(Extra \$1)**

Atlantic halibut, mashed potatoes with seaweed and confit king oyster mushrooms **(Extra \$6)**

Seared venison rump, sautéed beets, blackcurrant Madeira sauce **(Extra \$ 8)**

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Boreal Sugar Pie

Pastry Chef's chocolate creation

Tasting Platter with boreal pastries **(Extra \$2)**

Coffee or tea

**59 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

- **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.
  - **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.
  - **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*
- \* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.



## Buffet Menu

(GROUPS / +30 PEOPLE)

- Home-made *charcuterie* and condiments
- Two mixed deluxe salads
- Green salad
- Condiment bar : marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons (extra \$2)
- Soup
- **Selection of three main courses**
- Fine *Québécois* cheeses
- Two desserts
- Fruit salad
- Coffee, tea or infusion

**\$ 47 / person**, plus taxes and service

## Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AND VEGETABLES OF THE DAY)

- Chicken and mustard ragout, celery duo with herbs
- *Confit* pork cheek in red wine, mushrooms, onions and bacon
- Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
- Salmon Parmentier shrimps, green cabbage with sunflower seeds
- Cod from Greenland with a mushroom and garlic flour crust, sautéed vegetables

## Extras

- Roasted turbot, celeriac **(\$5)**
- Seared salmon, boreal sauce *vierge* with wild berries, beet roots fennel **(\$5)**
- *Confit* duck stew, Jerusalem artichokes with shallots **(\$5)**
- Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter **(\$6)**

## Vegetarian Dishes

- Barley risotto with mushrooms and vegetables
- Vegetarian dish of the day

