



MANOIR
ROUVILLE-CAMPBELL

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Diner Menu

OYSTERS, TREASURE OF THE SEA

6 oysters	18
12 oysters	32

CHARCUTERIES AND CHEESES

Charcuteries Fou du Cochon board	30
Quebec cheeses platter	28

ENTREES

White turnip, garlic flower pesto, marinated zucchini	16
Steamed Bao, Nordic shrimps, cucumber, coriander	18
Yellow tomato tart, Mozzarella di Buffala, basil	23
Beef tartare, homemade ricotta, tomato confit, loaf bread	18
Chive flower Foccacia, porchetta from Beaurivage farm, herbs and flowers	19
Stuffed zucchini flowers, lobster, lemon	22

MAIN COURSE

Lamb shank, caponata with pattypan squash	36
Chicken from Isabelle's farm, bacon, onions, peppers	30
Trout from Bobines fish farming, dashi, shiitake, kale	29
Village duck, oyster mushrooms, black garlic	38
Cappelletti, corn, goat cheese, mint	32
Quebec halibut, chanterelles, sweet peas, broad beans	34

DESSERT

Lemon tart, Italian meringue, lemon balm	10
Cheesecake, strawberries, graham	10