

MOTHER'S DAY BRUNCH

From the Sea & Local Delicacies

Smoked Fish Selection

Charlevoix smoked trout, chive cream and pearl onions

Lemon-confit trout rillettes, fresh dill tips, and housemade blinis

Charlevoix Country Board

Liver pâté, duck rillettes and game terrine

Grand Cheese Platter

Selection of fine cheeses from Charlevoix

Chef's Signatures

Chef's Carving Station

Bone-In Ham glazed with birch syrup and Charlevoix amber ale

Main Courses

Roasted salmon fillet, beurre blanc, spinach

Creamy chicken and mushroom fricassée

Potato gratin with Charlevoix Migneron cheese

Brunch Classics

Scrambled eggs

Charlevoix bacon and sausages

Maple baked beans

Omelette Station

Made-to-order omelettes

Fairmont
LE MANOIR RICHELIEU

SL
LE SAINT
LAURENT

Spring Garden

Seasonal Asparagus

Asparagus, shaved cheese, maple-mustard vinaigrette

Manoir Salad

Baby potatoes, tarragon mayonnaise, celery and radishes

Spring Crunch

Fennel, citrus segments, baby spinach,
camelina oil vinaigrette

Classic Caesar

Lettuce, crispy pancetta, garlic croutons, Parmesan dressing

Mom's Desserts

Chocolate Experience

Milk chocolate fountain with fresh fruits and marshmallows

Manoir Strawberry Cake

Sponge cake, vanilla mousseline, fresh strawberries

Desserts & Sweet Bites to Share

Maple-Pecan sugar tarts

Traditional maple pudding

Vanilla craquelin profiteroles

Lemon squares

Dark chocolate truffles

Mom's Yogurt

Greek yogurt, spring rhubarb and maple granola

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