



EST. *The French Manor* 1990
INN & SPA

Executive Chef, Keegan Marchand, is proud to support local farmers and businesses in an effort to continue the French Manor's high standards with a fresh new approach.

« Appetizers »

~ Short Rib Cassoulet \$18 ~

Great White Beans, 18-Hour Demi-Glace,
Fresh Herbs, Root Vegetables
& Crispy Potatoes with Gruyère Cheese

~ Escargots Classiques \$17 ~

Sautéed with Butter, Garlic, Shallots & Herbs

~ Crêpe Du Jour - Market Price ~

Your Server will describe our Chef's Crêpe
Creation of the Evening

« Soups »

~ French Onion \$16 ~

Sautéed Blend of Hand Selected Onion,
18-Hour House Veal Stock and a Toasted
Baguette with Bruléed Gruyère

~ Lobster Bisque \$17 ~

Scented with Herbs and Sherry,
Garnished with a Homemade Crème
Fraîche and Truffle Oil

« Small Plates »

~ Pommes Frites Poutine \$16 ~

Hand Cut French Fries with Local Cajun
Cheese Curds with 18-Hour House Demi-Glace,
Duck Confit, and Chives

~ Chilled Tuna Poke \$21 ~

Tuna, Rice, Cucumber, Carrots, Cilantro,
Chive and Sweet Ginger,
Orange Soy Vinaigrette

~ Bone Marrow \$19* ~

On a Bed of Mixed Greens
with a Grilled Crostini

~ Sautéed Mushrooms \$9 ~

~ Half Order Lobster Bisque \$10 ~

« Salads »

~ Autumn Beet & Goat Cheese \$15~

Spring Mix & Walnuts, Pickled Shallots with
an Orange Vanilla Vinaigrette

~ French Manor House Salad \$13 ~

Mixed Greens, Pickled Shallot, Tomato,
Cucumber; Choice of Herb & Red Wine
Vinaigrette or Orange Vanilla Vinaigrette

*Add Lobster 3-4oz Tail ~ Market Price
Oven Roasted, Grilled or Butter Poached*

Add Short Rib or Duck Confit +\$12, Scallops + \$15

« Grandes Plates »

Entrées served with seasonal starch & vegetable.

~Canard aux Patates Douces* \$57~

Pan Roasted Duck Breast Served with Sweet Potato & Duck Confit Hash, Roasted Carrots, Red Grape & Shallot Purée

~ Escalopes Saisi * \$58 ~

Pan Seared Scallops Accompanied with Pumpkin & Pancetta Risotto, Grilled Acorn Squash, Port & Pomegranate Reduction

~ Petite Filet Mignon * \$58 ~

Char-Broiled Center Cut Filet of Beef, Duck Fat Roasted Fingerling Potatoes, Roasted Mushrooms, Roasted Red Grape & Burgundy Wine Reduction

*Add Lobster 3-4oz Tail ~ Market Price
Oven Roasted, Grilled or Butter Poached*

~ Prime Reserve Pork Chop* \$56~

Bone-in, Char-Broiled, Sweet Potato Purée, Grilled Zucchini, and a Caramelized Shallot & Dijon Cream

~ Lamb Shank* \$56 ~

Braised Shank, Herbed Mashed Potato, Roasted Carrots Finished with a Sage & Lingonberry Demi-Glace

~ Fresh Wild Caught Tuna* \$58 ~

Char-Broiled Tuna Steak, Triple Grain Salad, Grilled Asparagus, Cranberry & Orange Chutney

~Mussel & Clam Bouillabaisse* \$57~

Sautéed with Potato Pearls, Stewed Tomatoes, Sautéed Spinach, Asparagus & an Herbed Saffron Broth

~ Roasted Acorn Squash \$40 ~

Stuffed with Sautéed Selected Vegetables, Triple Grain Salad or Pumpkin Risotto, Cranberry & Orange Sauce
Signature French Roast Coffee & Mighty Leaf Teas



*“Dining is more than just an experience – it’s
time spent with loved ones...”
– Chef Keegan Marchand*

« Homemade Desserts »

Chefs Confections & Elegant Treats

For One or Two Persons – Priced Accordingly

Signature Manor Dessert

~ Chocolate Crème Mousse Cup ~

Three Kinds of Belgium Chocolate Mousse in a Chocolate Cup Garnished with a Chantilly Cream and Fresh Berries

~ Coffee or Tea ~ \$3 ~

~ Café Pressé Grande \$7.50 ~

BLACK & BRASS French Manor Misty Mountain Blend

BLACK & BRASS
COFFEE ROASTING CO.
HONSDALE, PA

