
GÎTE DU MONT-ALBERT WOULD LIKE TO WELCOME YOU !

ALLERGIES

If you suffer from any food allergies,
please inform your serveurur before placing your order.

LENGTH OF SERVING TIME

In case of time restrictions, please inform your server.

THE DISCOVER THE FLAVOURS OF GÎTE DU MONT-ALBERT,
CREATED YOUR OWN TABLE D'HÔTE OR CHOOSE DISHES À LA CARTE.

3-COURSE TABLE D'HÔTE AT \$38

Includes soup, main courses and desserts.
Appetizers is not included.

APPETIZERS

Roasted butternut squash,
crisp marinated beets, cauliflower purée,
cherry tomatoes, fleur de sel and arugula oil
— 11 —

Natibo (Ferme Natibo, Caplan) cheese fondue,
raspberry chutney and sherry with **sweet fern
catkins** (Gaspésie Sauvage, Gaspé)
— 12 —

Salmon trout (Raymer Aquaculture, New
Richmond) confit, citrus crumble,
fresh cream with **sweet gale**
(Gaspésie Sauvage, Gaspé)
— 14 —

The Gîte's smoked salmon tatar, dumplings
baguette croutons with **sweet gale**
(Gaspésie Sauvage, Gaspé), arugula with
roasted canola oil and pistachios
with summer honey
— 15 —

Seared foie gras, fine slices of daikon radish
confit with maple syrup, beet caramel
and a confit of berries
— 18 —

Wapiti carpaccio with **dune pepper**
(Gaspésie Sauvage), marinated radicchio,
Rayon d'Or cheese shavings, roasted pecans
with **maple syrup** (Les Entreprises 3B inc.,
Marsoui) and smoked paprika
— 18 —

SOUP

Tureen of the moment
— 6 —

MAIN COURSES

Risotto of **Gaspesian rice** (Minoterie des Anciens, Ste-Anne-des-Monts) and cauliflower with mushrooms, crisp asparagus, black garlic and a soya cream
— 21 —

Quail confit with sweet grass, cooked red cabbage and a **haskap** (Gaspésie Sauvage, Gaspé) sauce
— 23 —

Rabbit leg confit with wintergreen, nest of pasta with pesto and roasted pine nuts and a prune sauce
— 24 —

Atlantic salmon pavé, velouté sauce with **elderberries** (Gaspésie Sauvage, Gaspé) and a fried oyster
— 26 —

Regional halibut , virgin of crispy vegetables and **Gaspesian wakame** (Un Océan de Saveurs, Gaspé) with hemp oil
— 27 —

Shoulder of beef fillet with **seaweed bacon** (Un Océan de Saveurs, Gaspé) demi-glace sauce with northern spices and a parsnip aligot with **P'tit Blanchon cheese** (Fromagerie du Littorale, Baie-des-Sables)
— 28 —

Vacuum-cooked veal flank steak, fried kale and a béarnaise sauce
— 29 —

Vacuum-cooked medallion of wild boar, well-seasoned game stock with sea buckthorn, cooked leeks with **maple syrup** (Les Entreprises 3B, Marsoui) and bacon confit
— 30 —

MENU FOR CHILDREN

This menu is free for children 3 years and under for the dishes marked with an 

It is also available in table d'hôte for children aged 4 to 12
with an additional \$10 for a main course of your choice.

SOUPS

Tureen of the moment 

— 6 —

MAIN COURSES

Breaded chicken fillets with a sweet and sour sauce 

— 8 —

Pasta of the day with a Bolognese sauce 

— 8 —

Regular poutine

— 8 —

Beef burger with lettuce, tomatoes, Swiss cheese and a homemade mayonnaise

— 12 —

Salmon fillet (4 oz) with a velouté sauce and fresh vegetables

— 14 —

Beef steak (4 oz) with a demi-glace sauce and fresh vegetables

— 15 —

DESSERTS

Vanilla ice cream with a choice of coulis

— 7 —

Fresh fruit salad in a simple syrup

— 7 —

The Gîte's traditionnal sugar pie

— 7 —

DESSERTS

Small homemade cookies (3) as a digestive

— 3 —

Trio of ice cream and homemade sorbets

— 11 —

The Gîte's reputed crème brûlée
with Kahlua and Espelette pepper

— 11 —

Fiel strawberries mousse on a cereal crisp,
strawberry tartar with cracked pepper

— 13 —

Semifreddo, crumble with a coulis of Quebec maple syrup

— 14 —

Terroir cheeses to discover

— 14 —

Cocoa cookie, chocolate mousse and caramel on a
chocolate coulis with caramel and cardamom accents

— 15 —

GASPÉSIE GOURMANDE

The writing in **bold text** refers to the range of Gaspésie Gourmande products. Gîte du Mont-Albert is a leading promoter of our beautiful peninsula's natural treasures. The whole team invites you to explore our gourmet cuisine with its distinctive Gaspé flavor. All along your gourmet voyage, you will discover ingredients and products grown, raised, and crafted right here in the Gaspé Peninsula.

Sit back and let our highly qualified team work its magic on you !



FOURCHETTE BLEUE - OCEAN WISE

Smarter Seafood is a certification programme for restaurants and fish markets that commit themselves to the promotion of the sound management of marine resources by protecting the St. Lawrence's marine biodiversity. They do so by offering their clients little known edible species from the St. Lawrence River, thus relieving pressure on the fishing of vulnerable species.

Our oceans are facing a number of threats : overfishing, climate change, pollution and urban development. The global conservation organization **Ocean Wise** aims to tackle these issues, through its engagement, research, education, and visitor connections. Its Ocean Wise sustainable seafood program helps to ensure that ocean life will be abundant for generations to come



CAFÉ ÉQUITABLE

This is fair trade coffee. A network helping small coffee producers in order to prevent child labor exploitation. Production is also done with environmentally friendly techniques.

Fair trade coffee, the right coffee...

Your daily gesture of solidarity.



A BIT OF HISTORY

The construction of Gîte du Mont-Albert situated in Parc national de la Gaspésie in the heart of the Chic-Chocs Mountains began in 1938. Building works were interrupted during the Second World War and were resumed in 1945.

At the age of 28, Laurette Gagné, a devoted and determined woman from Cap-Chat made her way in a man's world by becoming the first director of the establishment in 1949.

Gîte du Mont-Albert opened its doors to tourists in 1950. Its unique character and its remarkable view on the awe-inspiring Chic-Chocs Mountains were sure promises that a bright future was in store for it.

Euclide Béland became the Gîte's first chef and, over the 30 years he spent there, built the reputation of its gourmet restaurant.

His successor, Yvano Tremblay, who also worked 30 years there, maintained the restaurant's fame by proposing fine regional cuisine from all over the Gaspésie.

JEAN-ALEXANDRE DUBÉ, CHEF EXECUTIVE

Born in the Saguenay-Lac-St-Jean area and graduate of the École hôtelière de Calixa-Lavallée, Jean-Alexandre has already accumulated several years experience as first station chef in Quebec City's reputed Château Frontenac and as executive chef of Hôtel Riotel in Matane.

Being a self-taught chef, Jean-Alexandre is always keen to find new culinary techniques. Inspired by the Parc national de la Gaspésie and the Gîte du Mont-Albert's enchanting decor, he is sure to put to good use his experience to offer you a simple cuisine based on forest and fresh regional products.