

## Welcome Gîte du Mont-Albert

Gîte du Mont-Albert would like to welcome you and to proudly introduce his executive chef, Rémy Michaud.

This native of the Gaspé region is a graduate of the École hôtelière de La Capitale, he has many years of experience under his belt as an assistant chef and as a chef, notably at Québec City's Hôtel Loews Le Concorde, with Croisières AML, and at the Société des Casinos du Québec. He's a great admirer of Québec producers and always makes a point of featuring high-quality products cultivated or raised right here at home.

Gîte du Mont-Albert is the perfect place for him to draw upon his original, authentic experience, inspired by this majestic environment, to offer you a contemporary cuisine made with fresh local products.

The Gîte du Mont-Albert team wishes you a wonderful evening and a memorable culinary experience.





Ce menu est imprimé sur du papier entièrement recyclé, fabriqué au Québec, contenant 100 % de fibres postconsommation et produit sans chlore élémentaire.

## Allergies

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

## Length of serving time



In case of time restrictions, please inform your server.

## Discover the freshness and flavor of the Gaspé – Créatif à l'érable



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 !

## Smarter Seafood – 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.

## Fair trade coffee



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.




To discover the flavours of Gîte du Mont-Albert, created your own table d'hôte  
or choose dishes à la carte.




Add for taxes.  
Suggested tip, 15%

## 3-course table d'hôte at \$37 4-course table d'hôte at \$47




### Appetizers


(\$10 extra 3-course package clients)

 Beet tartar with roasted canola oil and sweet gale, arugula, apples and roasted walnuts 12

  Ancestral Gaspesian recipe of marinated turbot, dulse salad, cornbread bun and a mayonnaise of lovage from Bio Jardin des Bois 14 

Pan-fried blood sausage, cipollini onion confit with Vieux Moulin mead, savory cake with Ciel de Charlevoix cheese, hard-boiled quail egg and a blueberry jam 16

  Deconstructed sushi with Gîte du Mont-Albert smoked salmon, rice and its vinegar, curry mayonnaise, won-ton crisp, diced daikon confit and wakame 17 

 Foie gras panna cotta with Coureur des Bois maple liqueur, pumpernickel bread and an onion compote with elderberries 18  
(\$18 extra for 3-course package and table d'hôte clients)  
(\$8 extra for 4-course table d'hôte clients)

Finely sliced rectangle of bison with Montreal spices, Jerusalem artichoke remoulade, caraway seeds and pickles 18  
(\$18 extra for 3-course package and table d'hôte clients)  
(\$8 extra for 4-course table d'hôte clients)

### Potage


Tureen of the moment 6



## Main courses

- Spring roll of marinated tofu, cilantro, ginger and sriracha, edamame purée with lemon confit and a coconut milk sauce with peanuts 22
-  Sous vide duck breast, sherry reduction, vegetable salad with sweet fern 23
-   Fresh pasta, unshelled clams, Stimpson's surf clams, nordic shrimp, tarragon cream with gomasio from du Phare Est 24 
-  Red tuna steak, sweet clover velouté sauce, asparagus strips with figs 25
- Pork tomahawk, maple and kikkoman lacquer, red cocoa sauce, quinoa salad with spicy radishes 26
-  Shoulder of beef fillet, green alder and wild mushroom sauce, celeriac purée with cheese from Fromage du Littoral 27
-   Halibut section, zucchini and roasted pepper vierge, hemp oil from Coop du Cap (\$8 extra for package and table d'hôte clients) 28 
-  Seal filet mignon, sauce with pimbinas from Gaspésie Sauvage and a crouton with black garlic rouille (\$10 extra for package and table d'hôte clients) 30 

# Menu for children

This menu is free for children 5 years and under for the dishes marked with an 


It is also available in table d'hôte for children aged 6 to 12 with an additional \$10 for a main course of your choice.

Add for taxes.  
Suggested tip, 15%

## Soups

 Soup of the moment 6

## Main courses

 Breaded chicken fillets with a sweet and sour sauce 8

 Pasta of the day with a Bolognese style 8

 Regular poutine 8

Hamburger, lettuce, tomatoes, Swiss cheese and a homemade mayonnaise 12

Tuna, cream sauce and fresh vegetables 14

Shoulder of beef fillet, demi-glace sauce and fresh vegetables 15

## Desserts

Scoop of ice cream with a choice of coulis 7

Fresh fruit salad with a simple syrup 7

Traditional golden brown sugar pie 7



## Desserts

Small homemade cookies (3) as a digestive	3
From our pastry chefs, a trio of delectable ice creams and sorbets	11
The Gîte's notable Labrador tea flavored crème brûlée	11
Fruit soup with Léa, a rhubarb wine from La Ferme Bourdages, pistachio cookie and a bergamote velouté	13
Maple and Ferme Natibo goat cheese cake and its lavender-flavoured génoise	14
Terroir cheese to discover	14
Flute filled with 70 % chocolate, brownie morsels, pecans and a caramel Chantilly (\$3.00 extra for package and table d'hôte clients)	15