

# Bistro-bar

## La CUVE

Menu available from  
noon to 9 p.m.

Gluten-free and vegetarian options available on request before placing your order

## Starters

**Nachos** V GF 18  
Marinated jalapeños, red and green onions, black olives, tomatoes and corn, served with cheese sauce (or baked with mozzarella), accompanied by salsa, sour cream and guacamole

**Chicken wings (9)** GF 16  
With BBQ sauce

**Basket of beer-battered fries** 12  
Choice of mayonnaise

**Smoked salmon du Gîte** GF 16  
Pickled red onions and fried capers

**Pic-Assiette trio** 16  
5 chicken wings, 3 fried gherkins and a small basket of beer-battered fries

**Soup of the day** 8

### \*Extra mayonnaise \$2

Choices: oney and mustard, maple smoked, or truffle-infused garlic confit

### We are proud to present our suppliers:

Coop du cap, Cap-au-Renard-La Martre (Gaspesian honey and berries); Entreprises 3B Inc., Marsoui (Maple syrup); La Cabottine, Sainte-Angèle (Fruits and wild herbs); Minoterie des Anciens, Sainte-Anne-des-Monts (Gaspesian rice); Les Moutardes Legros, New Carlisle (Legros mustard); Mine de Ketchup, Padoue (Ketchup); BioJardin des Bois, Sainte-Anne-des-Monts (Vegetables); Un océan de saveur, Gaspé (Sea bacon and seaweed); Distribution Bernatchez, Grande-Rivière (Fish and seafood); Gourmet Sauvage, Saint-Faustin (Marinades); Racines Boréale, Montréal (Wild mushrooms); Raymer aquaculture, New Richmond (Arctic char); Ferme le Caprivore, Bonaventure (Aronia); Les Produits Tapp, Gaspé (Kimchi); Seabiosis, Carleton-sur-Mer (Kombu); Bassan Chocolat, Carleton-sur-Mer (Chocolate); Ferme La Caboche, Rimouski (Duck).

## Main course dishes

**Burger** VGN 26  
Choice of patty (beef, chicken breast, or “Impossible” patty), chipotle mayonnaise, pickles, cheddar cheese (or vegan), iceberg lettuce and tomatoes, served with fries and salad

**Orzo salad** V 26  
Lemon and basil dressing, cherry tomatoes, bocconcini, pine nuts, prosciutto and balsamic reduction

**Grilled cheese** 26  
Brioche bread with local cheese and smoked meat, served with fries and salad

**Shrimp guédille** 26  
Served with fries and salad

**Poutine du Gîte** 20  
Homemade sauce

**Poutine du Gîte with pulled pork** 26  
Fried onions, homemade sauce

## Desserts

One price, \$16

(May contain traces of nuts )

**Milk chocolate crème brûlée, haskap berry compote, and hazelnut butter financier**

**Trio of sorbets** VGN

**Strawberry mousseline, lemon shortbread, white chocolate ganache and pink pepper, strawberry sorbet**

**Maple and caramelized pecan tartlet, Espelette pepper, méliot whipped cream, coureur des bois ice cream**

**Carrot cake, ginger candied carrots, honey carrot compote and orange blossom, cream cheese ice cream.**

**Local cheeses to discover** GF

**Frozen chocolate Vitis parfait**

**Homemade raspberry waffle**

GF Gluten free

V Vegetarian

VGN Vegan

**ALLERGIES : if you suffer from food allergies, please notify us before placing your order.**