

## 3-COURSE TABLE D'HÔTE À PARTIR DE 56\$

---

The table d'hôte includes the soup of the day or a green salad, a main course, a dessert served with a filter coffee, tea or herbal tea.

(GF = gluten free | V = vegetarian | VGN = vegan)

---

### STARTERS

Soup of the day

— 8 —

Minced roasted portobellos, feta espuma  
walnuts, cubed tomatoes, soy & sesame vinaigrette (GF|V)

— 15 —

Breaded Parmesan & Lobster fondue, onion puree with black garlic,  
maple & balsamic caramel

— 15 —

Gîte's smoked salmon, green peas & lemon emulsion,  
marinated quail egg (GF)

— 15 —

Artic char gravlax, fennel & citrus salad,  
mascarpone cream with safran (GF)

— 15 —

Truffle beef tartar, fried shallots,  
parmesan, capers & pickles, served with croutons & arugula salad

— 15 —

Torchon-style Foie Gras, pine nard, pear butter,  
almond crumble, brioche bread

— 25 —

### MAIN COURSES

Beef scoter, candied Gabrielle potatoes,  
bone marrow chimichurri (GF)

— 36 —

Duck leg confit, creamy polenta with Alfred le Fermier cheese  
Port wine & sea buckthorn sauce (GF)

— 34 —

Nagano porc chop, dune pepper & mustard Le Gros sauce,  
five-spice parsnip purée (GF)

— 36 —

Pistachio crusted salmon fillet, honey-coco & raspberry vinegar reduction,  
gaspesian rice with sumac

— 36 —

Scallops, tomaotes & herbs coulis,  
braised beluga lentils with black garlic (GF)

\*\*\*6\$ extra with package or Table d'hôte\*\*\*

— 40 —

Fettuccine with northern shrimps, kombu pesto,  
sun-dried tomatoes & goat cheese

— 34 —

Butternut squash ravioli, apple & sage sauce, roasted almonds & parmesan (V)

— 34 —

### ALLERGIES

IF YOU SUFFER FROM ANY FOOD ALLERGIES, PLEASE INFORM US BEFORE PLACING YOUR ORDER.

## DESSERTS

--- May contain nuts ---

**Trio of sorbets (GF | VGN)**

— 14 —

**Sugar pie, Chantilly, caramelized pecans  
apple butter & Labrador tea ice cream**

— 14 —

**Melilot (Sweet clover) crème brûlée (GF)**

— 14 —

**White chocolate & coffee mousse, cocoa cookie,  
Grand Marnier jelly & snow**

— 14 —

**Local cheeses to be discovered**

— 14 —

## Children's menu

The dishes followed by a hat are free for children 5 years of age and under.  
By adding an extra \$10, children aged 6 to 12 can get a 3-course table d'hôte including a soup,  
a main course and a child's dessert.

**Soup of the day**

— 8 —

**Pasta with Bolognese sauce & parmesan cheese** 🍷

*(gluten free pasta available)*

— 12 —

**Chicken fillets with BBQ sauce, served with fries & salad**

— 12 —

**Gîte's poutine**

**Chic-Choc rum sauce or Italian (GF)** 🍷

— 12 —

**Pan-fried salmon, gaspésian rice & coco sauce (GF)** 🍷

— 16 —

**Beef scoter, potatoes & house gravy (GF)**

— 16 —

## Children's desserts

**Brownies**

— 10 —

**Sorbets duo (GF | VGN)**

— 10 —

**Sugar pie**

— 10 —

### IT IS WITH PRIDE THAT WE PRESENT OUR SUPPLIERS

**Coop du cap, Cap-au-Renard - La Martre** (Miel et petits fruits gaspésien) ; **Entreprises 3B Inc., Marsoui** (Sirop d'érable) ; **Jardin de la mer, Saint-Germain** (herbes et plantes marines) ; **Gaspésie Sauvage, Gaspé** (Nard des pinèdes, poivre des dunes) ; **Les Moutardes Legros, New Carlisle** (Moutarde Legros) ; **Nature Highland, Baie-des-Sables** (Riz gaspésien, lentilles Béluga, huile de caméline) ; **BioJardin des Bois, Sainte anne-des-Monts** (Légumes) ; **Un océan de saveur, Gaspé** (Bacon de mer et algues) ; **Distribution Bernatchez, Grande Rivière** (poissons et fruits de mer) ; **Gourmet Sauvage, Saint-Faustin** (Marinades) ; **Racines Boréale, Montréal** (champignons sauvages) ; **Raymer aquaculture, New Richmond** (Omble Chevalier) ; **Ferme le Caprivore, Bonaventure** (Aronia) ; **Les Produits Tapp, Gaspé** (Kimchi) ; **Seabiosis, Carleton-sur-Mer** (Kombu)



## ALLERGIES

IF YOU SUFFER FROM ANY FOOD ALLERGIES, PLEASE INFORM US BEFORE PLACING YOUR ORDER.