

# Restaurant Le SERPENTINE



Options gluten-free and vegetarian on request

## Table d'hôte - 3 courses

From \$64

Soup of the day or salad,  
1 main course,  
1 à la carte dessert,  
filter coffee, tea or herbal tea

Gluten-free (GF) and vegetarian (V)  
options available upon request



### Starters

**Foie gras terrine from the Gîte and prosciutto mille-feuille, fiddleheads, tomato caramel, brioche** 26

(Supplement of \$10 with the romance package)

**Mushroom parfait, fried garlic, pickled shallots, brioche** 16 V

**Gaspesian beef carpaccio, black garlic mayonnaise, fleur de sel and dune pepper, roasted walnuts** 16

**L'Épave cheese with hazelnut crust, roasted beets, barley salad** 16 V

**House-smoked salmon, mascarpone sour cream and dill** 16

**Poached redfish in miso dashi broth** 16

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**Soup or salad** 8

### Main course dishes

**Pork chop, apple demi-glace, mustard and wild caraway** 40

**Duck leg, maple and sherry sauce, creamy polenta** 42

**Mushroom ravioli, butternut squash cream, roasted pumpkin seeds** 40 V

**Salmon fillet, lime and sumac hollandaise** 40

**Halibut, sea bacon sauce, beluga lentils and parsnips** 44

**Fettuccine with Nordic shrimp, rosé sauce** 40

**Grilled veal striploin, chimichurri sauce** 46

**Elk medallions, sea buckthorn and rosemary sauce** 46 GF

#### Add extra to your dishes:



Scallops 3/\$15  
Pan-fried foie gras \$18  
Lobster tail \$20

# Desserts

One price, \$16

May contain traces of nuts

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

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

Trio of sorbets **VGN**

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

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

Frozen chocolate Vitis parfait

Local cheeses to discover **GF**

Homemade raspberry waffle



## Kids menu

Dishes marked «★» are free for children aged 5 and under.

Soup of the day

8

★ Spaghetti with meat sauce and parmesan cheese  
(Gluten-free pasta available)

14

★ Chicken fillets in BBQ sauce, served with fries and salad

14

★ The Gite's poutine - Italian or homemade sauce

14

Pan-seared salmon steak, Gaspesian rice, and vegetables **GF**

20

Chicken breast, baby potatoes, and vegetables

20

## Kids desserts

One price, \$10

Brownie

Sorbet duo **VGN**

Maple tartlet

**GF** Gluten Free

**V** Vegetarian

**VGN** Vegan

**ALLERGIES** If you suffer from any food allergies, please inform us before placing your order.



**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 saveurs, 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).

