

## 3-COURSE TABLE D'HÔTE START OF \$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

**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 —

**Soup of the day or salad**  
— 8 —

### 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, tomatoes & 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 all at \$14

--- May contain nuts ---

---Trio of sorbets (GF | VGN)

---Sugar pie, Chantilly, caramelized pecans  
apple butter & Labrador

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

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

---Local cheeses to be discovered

---Lemon Panna cotta & raspberry coulis  
& basil ice cream

## Children's menu

The dishes followed by a hat are free for children 5 years of age and under.  
By adding an extra \$15, 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)*

— 13 —

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

— 13 —

**Gîte's poutine**

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

— 13 —

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

— 18 —

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

— 18 —

## 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)



**fourchette bleue** Accueil  
pour une saine gestion des ressources marines  
par Exploramer



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