

# BISTRO

Menu available from noon to 9 p.m. (GF = gluten free | V = vegetarian | VG = vegan)

---Nachos, pickled jalapeno, red onions and corn served with homemade cheese, sour cream and guacamole

— 16 —

---Lac Brome duck drumsticks with BBQ sauce (GF)

— 14 —

---Basket of beer-batter fries with honey and mustard mayonnaise

— 10 —

---The Gîte's smoked salmon, red wine caramel & fried capers (GF)

— 12 —

---Onion soup "au gratin" with local cheese

— 12 —

---Potato peels (5), sour cream, cheese and green onions

— 10 —

---Mixed platter, 3 ducks drumsticks, 2 potato peels and little baskets of fries

— 16 —

## Soup of the day

— 8 —

---Brisket Beef burger, honey mustard mayonnaise, onion ring, pickles, cheese curds, arugula and tomatoes, served with fries & salad

— 26 —

---Penne pasta with chicken or vegan sausage, with pesto (V)

— 24 —

---The Gîte poutine, Chic Choc rum BBQ sauce (GF)

— 18 —

---The Gîte's poutine with pulled pork & fried onions, Chic Choc rum BBQ sauce

— 24 —

---Cod cakes with Sea Bacon Tartar sauce, served with fries and salad

— 24 —

---Chili tofu, corn chips, sour cream and local cheese (VGN)

— 24 —

---Veggie burger, vegan honey and mustard mayonnaise, onion ring, cheese curds, pickles, arugula and tomato, served with fries and salad (VGN)

— 26 —

## DESSERTS - all at \$14

--- May contain nuts ---

---Trio of sorbets (GF | VGN)

---Dark forest Yule log & cherry sorbet

--- Balsam fir, crème brûlée (GF)

---Maple cheese mousse & coureur des bois ice-cream

---Local cheese platter

--- Dark chocolate cloud cake & blueberry sorbet(GF)

## ALLERGIES

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW BEFORE PLACING YOUR ORDER.

WE ARE PROUD OF THE SUPPLIERS WE WORK WITH

*Coop du Cap, Cap-au-Renard - La Martre (miel et petits fruits gaspésiens); 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 Montardes 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 saveurs, Gaspé (bacon de mer et algues); Distribution Bernatchez, Grande-Rivière (poissons et fruits de mer); Gourmet Sauvage, Saint-Faustin (marinades); Racines boréales, Montréal (champignons sauvages); Raymer Aquaculture, New Richmond (omble chevalier); Ferme le Caprivore, Bonaventure (aronia); Les Produits Tapp, Gaspé (kimchi); Seabiosis, Carleton-sur-Mer (Kombu).*

