

3- COURSE TABLE D'HÔTE STARTING AT \$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 | VG = vegan)

STARTERS

**Foie gras terrine with mushrooms and apricots, beet puree,
walnut oil, herb and xerès emulsion, brioche bread**
— 25 —

**Braised veal tongue served hot, homemade tonkatsu sauce
and creamy coleslaw (GF)**
— 15 —

**Minced deer Philo tartlet, root vegetables,
lingonberry compote and arugula salad**
— 15 —

**Arctic char gravlax, white beans smash,
Basil and black-olive emulsion (GF)**
— 15 —

**Garlic toast, fresh mozzarella cheese, sautéed mushrooms,
marinated onions and salsa Macha (V)**
— 15 —

**Fried risotto cake, ginger sour cream, homemade smoked salmon bites
and Nordic shrimp with lemon oil**
— 15 —

Soup of the day or salad
— 8 —

MAIN COURSES

**Seared scallops, lime hollandaise,
beluga lentil stew with bacon (GF)**
\$6 extra with package or Table d'hôte
— 40 —

**Pheasant breast with wings, orange and myrique beaumier sauce,
with celeriac aligot (GF)**
— 36 —

Roasted pepper ravioli, rosé sauce, garlic pesto and pine nuts (V)
— 36 —

Salmon fillet, creamy-white wine and sumac, tarragon(GF)
— 36 —

Pork Ossobuco, red wine and cinnamon sauce, and candied potatoes
— 34 —

**Duck confit linguine, cream of green pea and citrus, tomato confit
and Parmesan cheese**
— 34 —

Bison flank, maple and balsamic reduction, Jerusalem artichoke purée with tonka beans (GF)
— 38 —

You can add extra scallops (3/\$10) or seared foie gras (\$15) to your dishes

ALLERGIES

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

DESSERTS all at \$14

--- May contain nuts ---

---Trio of sorbets (GF|VG)

---Black Forest Yule log & cherry sorbet

---Balsam fir crème brûlée (GF)

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

---Local cheese platter(GF)

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

Children's menu

The dishes marked with a hat are free for children 5 and under.
By adding an extra \$18, children aged 6 to 12 can get a 3-course table d'hôte including a soup, a main course and a kid's dessert.

Soup of the day

— 8 —

Penne pasta with meat sauce & Parmesan cheese 

(Gluten-free pasta available)

— 13 —

Chicken fillets with BBQ sauce, served with fries & salad 

— 13 —

Gîte's poutine

Chic-Choc rum BBQ sauce or Italian (GF) 

— 13 —

Pan-fried salmon, Gaspesian rice & vegetables (GF)

— 18 —

Pork Ossobuco and confit potatoes

— 18 —

Children's desserts

Brownies

— 10 —

Sorbets duo (GF|VGN)

— 10 —

Chocolate cake (GF)

— 10 —

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 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 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).



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