3-COURSE TABLE D'HÔTE
STARTING AT $58

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.

Options (GF = gluten free | V = vegetarian) on demand

STARTERS

Torchon-style Foie Gras, prosciutto crisp, sea buckthorn compote, brioche bread
**** $10 extra with Romance package ****
— 25 —

Crabcake with sumac mayonnaise, celeriac and radish remoulade
— 15 —

Caramelized onion tartlet, tomato confit, brie and balsamic caramel & arugula salad (V)
— 15 —

Redfish escabeche, cold lobster bisque, Camelina oil, pumpkin seed tuile (GF)
— 15 —

The Gîte's smoked salmon, juniper marinated cucumber,
served with rhubarb and Agastache compote (GF)
— 15 —

Organic duck aiguillette from Ferme La Caboche, Alfred le Fermier shavings,
Ox-eye daisy capers, roasted pepper coulis, fingerling chips (GF)
— 15 —

Soup of the day or salad
— 8 —

MAIN COURSES

Seared scallops, virgin tarragon sauce, barley sautéed with nut oil (GF)
****$6 extra with package or Table d'hôte****
— 42 —

Guinea fowl breast sous-vide, Porto and haskap sauce,
sweet potato mash (GF)
— 36 —

Lamb tagliatelle in authentic Ragu Alla Bolognese, with grated Parmesan
— 35 —

Kombu-crusted halibut, soy and orange hollandaise, beluga lentils with black garlic (GF)
— 38 —

Nagano porkchop, mustard and maple sauce, parsnip aligot (GF)
— 36 —

Butternut squash ravioli, lime and coco sauce, chili oil, roasted peanuts (V)
— 35 —

Roasted salmon, garlic cream sauce, Gaspésien mushroom rice (GF)
— 36 —

Elk medallion, Régence sauce, confit potatoes (GF)
— 40 —

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 $15

--- May contain nuts ---

---Québec strawberry, green alder custard, meringue crunch with peach & citrus sorbet

---Trio of ice cream & sorbet (GF|VEGAN)

---The Gîte's sugar pie & Labrador tea ice cream

---Ténébris dark chocolate crème brûlée & financier with fleur de sel

---Maple sugar shortbread, nards des pinèdes mascarpone mousse, candied apples & pear sorbet

---Local cheese platter (GF)

---Deconstructed Opera cake, chocolate Vitis ganache, Joconde cookie, praline almonds & coffee ice cream

Kid's menu

The dishes marked with a 🍴 are free for children 5 and under.

Soup of the day
— 8 —

Penne pasta with meat sauce & Parmesan cheese 🍴
(Gluten-free pasta available)
— 14 —

Chicken strips with BBQ sauce served with fries & salad 🍴
— 14 —

The Gîte's poutine
Chic-Choc rum BBQ sauce or Italian (GF) 🍴
— 14 —

Pan-seared salmon, Gaspesian rice & vegetables (GF)
— 20 —

Cheeseburger served with fries
— 18 —

Kid's desserts

Brownies
— 10 —

Sorbet duo (GF|VEGAN)
— 10 —

Sugar pie
— 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). Bassan chocolat de Carleton sur mer,Ferme La Caboche Rimouski (canard)

ALLERGIES

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