



welcome

Gîte du Mont-Albert

Gîte du Mont-Albert welcomes you and proudly introduces you to its chef, Guillaume Charbonneau.

I want you to know that I fully appreciate being in a mountain environment and that I am very enthusiastic about my new post as executive chef of Gîte du Mont-Albert in the majestic decor of Parc national de la Gaspésie.

I gained my professional diploma in cooking from the École hôtelière de la Capitale and completed a training in management at Collège François-Xavier-Garneau. I now have several years of experience as a chef, notably at Manoir des Érables in Montmagny, at Station touristique Duchesnay, at Auberge Port-Menier in Anticosti Island, plus a period of training at L'Initiale, a restaurant that is a member of Grand Chef Relais & Chateaux in Quebec City. From 2008 up to now, I was executive chef for AML Cruises in Quebec City.

After having worked many years in environments where gastronomy and nature meet and harmonize with regional products, I wish to offer you an authentic and original eating experience by creating dishes originating from mountain cuisine but revised with ideas inspired by the Chic-Chocs Mountains.

I sincerely hope you will appreciate your evening and wish you an unforgettable gourmet experience.

Guillaume Charbonneau
Executive chef



Allergies

If you suffer from any food allergies, please inform your server.

Length of serving time



To ensure your experience of fine dining at its best, we advise you to set aside a minimum of 2 hours for your meal. In case of time restrictions, please inform your server.

Discover the freshness and flavor of the Gaspé – Créatif à l'érable



Gîte du Mont-Albert is a leading promoter of our beautiful peninsula's natural treasures. The whole team invites you to explore our gourmet cuisine with its distinctive Gaspé flavor. All along your gourmet voyage, you will discover ingredients and products grown, raised, and crafted right here in the Gaspé Peninsula.

Sit back and let our highly qualified team work its magic on you !

Smarter Seafood



Smarter Seafood is a certification programme for restaurants and fish markets that commit themselves to the promotion of the sound management of marine resources by protecting the St. Lawrence's marine biodiversity. They do so by offering their clients little known edible species from the St. Lawrence River, thus relieving pressure on the fishing of vulnerable species.

Fair trade coffee



This is fair trade coffee. A network helping small coffee producers in order to prevent child labor exploitation. Production is also done with environmentally friendly techniques.

Fair trade coffee, the right coffee...

Your daily gesture of solidarity.

Menu

Discover the flavours of the Gîte's table by creating your very own table d'hôte.
For \$48, enjoy an entrée, a soup, a main course and a dessert.
For package clients, the table d'hôte is included.
However, in some cases, additional charges may apply.

Add for taxes.
Suggested tip, 15%

Appetizers

Vegetarian 11
A portion of fried risotto, basil, 5 year old cheddar cheese, grilled vegetables salad and a pepper coulis



French onion soup 12
Bouillon with Pit Caribou beer, duck rillettes, bread crouton, cheddar cheese and small marinated vegetables

Shrimp 13
Tiger shrimp cocktail, "Bloody Caesar" with a foam of celery

Salmon 13
Gîte du Mont-Albert's smoked salmon, potato fritters, sour cream and chives

Lamb 14
Minute lasagna, braised lamb with roasted garlic, mushrooms, leeks and spinach



Beef 14
Carpaccio, molecular spaghetti with truffle oil, arugula and parmesan cheese

Foie gras 28
Foie gras au torchon, fig, banana and rum caramel
(\$14 extra for package and table d'hôte clients)

Soup

Salad of the moment	6
Soup of the day	6

Main courses

 Vegetarian	26
Rosemary bread, crispy egg, corn purée and parmesan chips	
  Pork	32
Pork cake, lardons, fillet cooked in duck fat and an apple cider caramel and maple	
  Trout and scallop	34
Pan-fried arctic char and giant scallop, cornmeal, saffron and smoked paprika	
Organic guinea fowl	36
Breast stuffed with leg confit and offal, boreal consommé and sautéed vegetables	
Chef's suggestion	38
Elk	38
Osso bucco, linguine, cranberries, pistachios, cheese shavings, lemon oil and braising juice	
Deer	48
Venison chop of deer, celeriac purée, sauerkraut and lardons	
(\$28 extra for package and table d'hôte clients)	

Tea Menu

Anastasia

(Blend of black teas from China and Ceylon flavoured with bergamot, lemon and orange blossom)

Bouquet of Flowers

(Blend of black teas from China, Ceylo flavoured with bergamot, citrus and flowers)

Camomile tea

Darjeeling Green Tea

(Delicate India green tea from the D'ARYA gardens)

Prince Vladimir

(Blend of China black teas flavoured with citrus, vanilla and spices)

Red Rose

Russian Morning n° 24

(Blend of black teas from China, Ceylon and India. Ideal for breakfast)

3

Fine Inuit Herbal Tea

Crowberry herbal tea

(Hibiscus flowers, lemongrass, birch leaves, crowberry tea (Paurngaqutik), natural flavors, juniper berries, citric acid, cinnamon bark, red poppy flowers, star anise, licorice root, cloves)

Ground juniper herbal tea

(Echinacea herb, red clover flowers, juniper berries, ground juniper (Qisiqtutauyak), burdock root, lemongrass, balm leaves, spearmint leaves)

Labrador herbal tea

(Bearberry leaves (uva-ursi), peppermint leaves, licorice root, labrador tea (Mamaittuqutik), eucalyptus leaves, fennel seeds, coltsfoot leaves, ginger root)

Arctic Blend herbal tea

(Arctic Blend (ukiurtatuq), echinacea, herb, marshmallow root, peppermint leaves, elder flowers, camomile flowers, cinnamon bark, ginger root, cloves, coltsfoot leaves)

Cloudberry herbal tea

(Sarsaparilla root, fenugreek seeds, doudberry tea (Arpiqutik), cinnamon bark, carob granules, roasted maté leaves, natural flavors, roasted barley, roasted chicory root, roasted dandelion root)

3,50

Menu des enfants

Discover the flavours of the Gîte's table by creating your very own table d'hôte.
For \$29, enjoy an entrée, a soup, a main course and a dessert.
For package children, the table d'hôte is included.

Add for taxes.
Suggested tip, 15%

Appetizers

Game meat terrine

Gîte du Mont-Albert's smoked salmon

Soup

Soup of the day

Main courses

Chef's suggestion

Chicken bites (6) with fries

Italian-style Pastas

Noisette of pork filet with a mushroom sauce

Salmon filet with hollandaise sauce

Desserts

Cotton candy ice cream

Sugar pie

Beverage (milk, juice and hot chocolate)

Menu des enfants

This menu is offered on a complimentary basis for children under 5 years old.
It is also available for children from 6 to 12 years old.

Add for taxes.
Suggested tip, 15%

Soup

Soup of the day

Main courses

Italian-style Pastas	11
Chicken bites with fries	12
Noisette of pork filet with a mushroom sauce	16
Salmon filet with hollandaise sauce	15
Chef's suggestion	16

Desserts

Cotton candy ice cream

Sugar pie

Beverage (milk, juice and hot chocolate)

