

Created by: Debra C. Argen

L'Avalanche Restaurant - Bistro Lounge, Mont-Tremblant, Canada

[L'Avalanche Restaurant - Bistro Lounge](#) in [Mont-Tremblant, Canada](#) features French bistro cuisine, a creative martini menu, and the talents of **Chef Alexandre Gaudette**. Located in a historic house in the Pedestrian Village, the restaurant is both charming and welcoming.

In 1939, Developer Joseph "Joe" Ryan had a dream to make Mont-Tremblant a first class resort, and indeed has succeeded. In fact, L'Avalanche Restaurant - Bistro Lounge is located in his former guesthouse, now painted yellow with white trim and a bright red roof. Inside, the ambience has a decidedly French feel to it; floor to ceiling red print on linen fabric graces the windows and the upholstered banquette; black chandeliers, fairy lights, and votive candles on the white linen dressed tables softly illuminate the room; old black and white photographs in black frames add charm to the blue walls with dark wood wainscoting; and a well-stocked bar completes the ambience.



L'Avalanche Restaurant - Bistro Lounge



Edward and I had dinner at the restaurant in mid-February 2009 and were impressed with the young talent in the kitchen, **Executive Chef Alexandre Gaudette** and his passionate team consisting of **Jovin Degre** and **Claude Guerette**.

The restaurant features 25 interesting martinis on their cocktail menu, so we had to indulge in a pre-dinner cocktail of a Dirty Martini (Gin, Olive Juice, Dry Vermouth), and a Peche Mignon (Peach Schnapps, Vodka, Orange Juice, Pineapple, Soda, Grenadine) to enjoy while we perused the menu, which features a wide selection of tapas as well as à la carte options.

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Alain With Two Signature Martinis

At the suggestion of our server, Alain, we began with two tapas of Les Feuilletés - Puff Pastry with baked brie, caramelized onion, grilled pears, drizzled with raspberry vinegar reduction sauce and garnished with a Cape Gooseberry, also known as physalis; and Puff Pastry with tomato, mozzarella, prosciutto, and garnished with thin julienne beets, basil leaf, chopped herbs, and a Cape Gooseberry.



Puff Pastry with Tomato, Mozzarella, and Prosciutto



Puff Pastry with Baked Brie, Caramelized Onion, and Grilled Pears

Edward continued with a main course from the à la carte menu of Filet de Porc avec sauce moutarde et vin blanc. The course was attractively presented on a square white plate with generous slices of pork filet with a mustard and white wine sauce, topped with an apple reduction, accompanied with a mélange of julienne parsnips, carrots, and zucchini, potatoes au gratin, garnished with a fresh lychee, and paired with a glass of Chilean Cabernet Sauvignon.



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Filet de Porc

I had the Filet de Saumon Grillé, presented on a square white plate with grilled salmon topped with lemon and pesto caper sauce, accompanied with goat cheese and fresh basil risotto, a mélange of julienne vegetables, and garnished with an orchid blossom. Paired with a glass of Chardonnay and hot olive rolls still steaming from the oven, this was a wonderful and hearty course.



Filet de Saumon Grillé

For dessert, we shared the Crème Brûlée Duo, a delicious combination of a pot of green tea, honey, and vanilla crème brûlée garnished with a fresh strawberry; and a pot of Bailey's and coffee crème brûlée garnished with a fresh bing cherry, and finished the relaxing evening with a glass of port, while chatting at the bar and making new friends.



Crème Brûlée Duo

L'Avalanche Restaurant - Bistro Lounge is open daily for dinner as well as for lunch during high season in the winter and summer months. Read about **L'Avalanche Restaurant - Bistro Lounge** in the **Chefs' Recipes** section where Chef Alexandre Gaudette shares a delicious taste of the restaurant.



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For more information on **Mont-Tremblant** and upcoming events, please visit the websites: www.Laurentians.com and www.Tremblant.ca.



For information on **Quebec**, please visit the website: www.BonjourQuebec.com.



For information on **Continental Airlines** service to **Mont-Tremblant International Airport**, please visit the website: www.Continental.com. For information on the **Airport Shuttle Schedule** from the **Mont-Tremblant International Airport** to Mont-Tremblant hotels please visit the website: www.MTIA.ca.

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