

Evening Menu



L'ilot Repère Gourmand Restaurant features delicious, creative and healthy dishes, all while immersing yourself in a warm, exciting and casual atmosphere.

A BREATH OF FRESH AIR

Soup of the Day	9
Warmly, with its appropriate filling	
Beets and Goat Cheese	15
Red beets with raspberry vinegar, maple shortbread pecans, baby arugula and duo of creamy and roasted goat cheese	
Caesar Salad	15
A classic that needs no introduction, well prepared, our way	
Ilot Salad	15
Half romaine lettuce with radishes, raw squash, homemade ranch dressing, crispy panko with brown butter and pumpkin seeds	
Cauliflower	16
Cauliflower panna cotta, crispy quinoa soufflé, grapefruit condiments, dill and buttermilk vinaigrette	
Lightly Seared Tuna	24
Marinated with sesame, carrot and cucumber salad with fresh coriander, seasoned plain yogurt with Sichuan pepper and lime zest	
Beef Tartare	22/32
Beef raised in a natural environment and handcut with care, sun-dried tomato, basil and parmesan cheese vinaigrette, balsamic vinegar emulsion, accompanied with salad	
The Aperitif par excellence	28
Selection of fresh charcuteries and cheeses from Quebec, olives and marinated vegetables, croutons, hummus and flatbread	

STONE AND FIRE

Our selection of cooked 10-inch pizzas on stone in the respect of traditions

American	22
The classic pepperoni and mozzarella cheese	
Neapolitan	22
A trip to Italy in every bite, tomatoes and fresh mozzarella with a hint of fresh basil	

Lac Beauport	25
A must at L'ilot! Tomato sauce, goat cheese, bacon, red onions, mozzarella and maple syrup	

Vegetarian	Market price
Kitchen's inspiration, get informed of our vegetarian creation of the day!	

Prosciutto	26
The little cousin of the Neapolitan! With arugula, prosciutto, fresh lemon and olive oil	

THE COMFORT

Eggplant Roast	26
Half eggplant roasted with our homemade dukkah spices mix, lentil vinaigrette, fresh cream, roasted chickpeas and Sherry vinaigrette	

Turlo Piglet Shank	28
Braised with white beer, honey and sweet spices, whole shank with root vegetable puree, roasted carrots salad with Ras el-hanout, reduced braising juice	

Braised Beef	32
Braised in red wine, baby potatoes, root vegetables, small garlic croutons, green cabbage confit with duck fat, served in its braising juice	

Fish & Chips	29
Atlantic cod fried in beer batter, served with homemade crisps, tartar sauce and lemon wedges	

European Sea Bass	32
Skin-on roasted fillet, served in a Asian mushrooms broth seasoned with mild spices, ginger and lemongrass, served with crunchy vegetables	

Homemade Cavatelli	29
Fresh homemade pasta like a carbonara, egg yolk, cooking water, parmesan cheese, smoked and dried pork cheek pieces, ground pepper	

Angus Certified Beef Sirloin	58
180 g (6 oz) piece, served with a baked potato stuffed with fresh cream, cheese and bacon, roasted vegetables and pepper sauce	