

# Evening Menu

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



## THE FIRST SERVICE

<b>Butternut Squash Velouté</b>	9
Crispy Panko with dukkah and fresh cream	
<b>Veal Tartare with Shellfish</b>	19
Sumac emulsion, croutons and sprouts	
<b>Salad "îlot"</b>	12
With maple vinegar, <i>Louis d'Or</i> shavings, pecans shortbread	
<b>Semi-cooked Salmon</b>	16
Cooked at low temperature, fennel vinaigrette, orange emulsion, candied cranberries	
<b>Scotch Egg</b>	13
Chorizo meat, Jerusalem artichoke purée and candied shitake, celery	
<b>Warm Grilled Octopus' Salad</b>	18
Mashed grilled peppers and walnuts, sour cream	
<b>Origine Cheese from Charlevoix in a Walnut Crust</b>	14
Apples, Metis rose vinegar and dunes pepper	
<b>Charcuterie Board</b>	32
Mustard and vegetable condiment	

## THE NEXT ONE

<b>Chicken Breast Stuffed with Wild Mushrooms</b>	32
Autumn roots puree, poultry jus with mead	
<b>Monkfish Wrapped in Prosciutto</b>	32
Salsify with chicken stock, mashed squash, virgin olive vinaigrette	

<b>Pork Chop Turlo</b>	29
Romesco sauce, bean stew with cumin, roasted carrot	
<b>Braised Lamb Shank</b>	36
Dukkah, Baba Ganoush, candied fennel	
<b>Crispy Vegetables and Lentils in Brick Dough</b>	26
Mango chutney, vegetables salad marinated in rice vinegar, Tikka Masala yogurt	
<b>Prairie Bison Striploin</b>	58
Beets, roasted shallot, red wine sauce and sugar shack spiced butter	
<b>8-hour Braised Beef Short Ribs</b>	54
Carrot puree, roasted wild mushrooms, bacon bits, green onions and reduced braising jus	

## STONE AND FIRE

<b>American</b>	22
The classic: pepperoni, tomato sauce and mozzarella cheese	
<b>Neapolitan</b>	22
Our way: tomato sauce, <i>Fior di latte</i> cheese, basil	
<b>Victor du Lac</b>	25
Tomato sauce, cooked Prosciutto, bacon, red onion, goat cheese and mozzarella	
<b>Golden White</b>	25
White wine sauce, candied onions, potato, <i>Louis d'Or</i> cheese	
<b>Vegetarian Inspired</b>	25
Our inspiration of the moment with the flavor of the seasons	