

# Evening Menu

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



## APPETIZERS

**Îlot Salad** 12  
A refreshing mix of lettuce with caramelized pecans, Louis d’Or cheese, and homemade vinaigrette made from La Villa vinegar and raw vegetables

**Soup of the day** 8

**Fresh Oysters** Market Price  
With lemon and mignonette

**Beef Tartare** 16 / 33  
Classic seasoning made from capers, shallots and mustard seeds with parsley salad and fried pickles

**Peaches and Ricotta** 15  
Grilled marinated peaches, fresh ricotta cheese, smoked honey vinaigrette, glasswort and crispy olive oil breadcrumbs

**Herbed Focaccia Bread** 16  
Spread of basil and ripped tomatoes salad, black olive tapenade, and arugula leaves flavoured with the unique Le Courtepointe vinegar

**Scallops** 26  
Scallop carpaccio with tart flavoured berries vinaigrette, fried shallots, fennel and olive oil

## THE NEXT ONE

**Rack of Lamb** 48  
Marinated with lemon and fresh herbs, cooked entirely on the bones, Charlevoix’s Origine fried cheese polenta, piperade with peppers and chorizo, covered with meat juice

**Max’s Cavatellis** 26  
Roasted garlic flower, spinach, tomato confit, arugula pesto, mozzarella di bufala, and baby greens salad

**Gaspesian Halibut** 38  
Roasted on a stove with butter, homemade mushroom gnocchis from Ô champignon, seasonal vegetables and meat juice vinaigrette

**Grilled Tuna** 39  
Mediterranean salad, artichoke caviar, marinated vegetables, arugula, and virgin vinaigrette made from black olives and capers

**Grain-fed Veal Chop** 52  
Candied Gabrielle potatoes, seasonal stir-fried vegetables flavored with butter and béarnaise sauce

**Beef striploin** 39  
Seasoned with a coffee rub, served with confit potatoes, shallot sauce, and seasonal vegetables with herb butter

**Duck Breast** 38  
Cooked on the skin, beet puree, roasted vegetables and cherry gastric sauce

**Sharing Plate** 55 /pers.  
Short rib slowly braised for 8 hours, root vegetables purée, seasonal vegetables, and a few surprises from the chef!

## STONE AND FIRE

**Lac-Beauport** 25  
Our classic! Red onions, bacon, goat cheese, maple syrup, mozzarella cheese and tomato sauce

**American** 22  
Brooklyn-style pepperoni, tomato sauce, and mozzarella cheese

**Neapolitan** 22  
Our way: tomato sauce, nut-free basil pesto, Fior di Latte cheese, and basil leaves

**The Grill** 25  
A mix of grilled seasonal vegetables, fresh cheddar cheese, tomato sauce, herb-infused oil and arugula

**Umami** 26  
Asian BBQ sauce, mozzarella cheese, pulled pork shoulder seasoned with ginger and lemongrass, vegetables flavored with rice vinegar marinade, shrimps, sesame and spicy mayo

\* Allergies, please inform your server.