

EVENING MENU

THE WAY TO START

Creamy Squash Soup 8

Smoked sour cream and walnut oil

Apero Board 32

An assortment of charcuteries from *Turlo Farm*, selection of Quebec cheeses, homemade pickles, olives, nuts and croutons

Îlot Salad 15

Romaine lettuce hearts, red endives, apples, *Bleu d'Élisabeth* cheese, candied pecans, crunchy vegetables, croutons, homemade vinaigrette made from *La Villa* vinegar

Beef Tartare 16 / 33

Shiitake mushrooms, emulsion of meat juices and old-fashioned mustard, fried pickle

Scallops 26

Celery sauce vierge and roasted hazelnuts

Octopus Carpaccio 16

Huancaína sauce with aji amarillo and feta cheese, grilled corn salsa, herb oils

Beet & Ricotta 15

Two-way beets, roasted with herbs and vinegar marinated, ricotta cheese croquette with chives and dill, beet mousse, chioggia chips

Bison Gravlax 18

Marinated in salt, maple sugar, and cognac, elderberry vinaigrette and crispy onions

Fish Fritters 16

Fish and chips style, homemade mint and cilantro crème fraîche, horseradish pea condiment

THE NEXT ONE

Duck Breast 38

Purée of cipollini onions, fried sweet potatoes, apple sauce with maple whisky

Cod 36

Salsify and Jerusalem artichokes glazed with poultry jus, carrot butter, acidulated root vegetables vierges

Roasted Squash 25

Baked with brown sugar and spiced butter, black bean hummus, mushrooms, sunflower seeds and dukkha, sumac crème fraîche

Butcher's Piece Market price

Grilled in a coffee rub, red wine and cocoa sauce, beet purée and maple shallots

Fresh Cavatelli by our Friend Max 28

With mushrooms from *O champignons*, parsley pesto, cheese curds, *Louis d'Or* cheese, fresh spinach

Extra smoked pork + \$3

Braised Pork Shank 34

Served with its braising juices, herb-infused butternut squash gnocchi, seasonal vegetables, spiced yogurt

Sharing Plate 60 /per person

Braised beef short ribs with red wine and sugar shack spices, scallops, catch of the day, seasonal vegetables, carrot purée, beet purée, mushrooms and bacon
Available Thursday, Friday and Saturday

STONE & FIRE

Lac-Beauport 25

Tomato sauce, red onions, bacon, goat cheese, mozzarella, maple syrup

American 22

Tomato sauce, mozzarella, Brooklyn Style pepperoni

Nautical 25

White wine cream sauce, salmon, fennel, capers, mozzarella, lemon oil

Montagnarde 26

White wine cream sauce, mushrooms, smoked pork belly, mozzarella, *Louis d'Or* cheese

4 Seasons 24

Tomato sauce, bell peppers, marinated artichokes, red onions, black olives, fior di latte, mozzarella, arugula pesto

** For any allergies, please inform your server.*

l'îlot

REPÈRE GOURMAND