

# EVENING MENU

## THE WAY TO START

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**Tomato and Bell Pepper Soup** 8  
Croutons with garlic and basil oil

**Apero Board** 32  
Turlo Farm Charcuterie, Quebec cheeses, condiments, pickles, olives, nuts, croutons

**Îlot Salad** 15  
Boston lettuce, radicchio, figs, peaches marinated in La Villa balsamic vinegar, vegetables, caramelized walnuts, goat cheese, honey and sumac vinaigrette

**Burrata and Tomatoes** 19  
Burrata, mixed heirloom tomatoes, tomato salsa, capers, fried artichokes, red pesto, herb salad

**Sea Bass and Watermelon** 17  
Lime and mirin marinated sea bass crudo, watermelon, shiso

**Leeks, Mussels and Bacon** 16  
Leeks, Prince Edward Island mussels, *crème fraîche marinière*, Turlo farm bacon, buckwheat

**Fried Egg** 15  
Soft-boiled egg in crispy breadcrumbs, asparagus, buttermilk and watercress vinaigrette, rosemary focaccia croutons, shiitake potato chips

**Lamb Fritters** 14  
Lamb kefta, baba ganousch, cucumber salad with mint and ricotta with lemon confit

## THE NEXT ONE

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**Salmon Trout Tartar** 27  
Vinaigrette with sun-dried tomatoes, shallots, chives, balsamic vinegar, basil, capers, pistachios, vegetable chips and kale

**Walleye** 32  
Salsa verde, polenta, braised fennel, rapini with hazelnut butter

**Veal and Scallop** 42  
Veal striploin, peas with herb butter and lardons, cipollini onions, carrot purée, scallop and mint sabayon

**Grilled Tuna** 34  
Salad with grilled tuna, radicchio, capers, marinated artichokes, green beans, creamy parmesan and lemon sauce, virgin tomato vinaigrette, black olive tapenade

**Beef Tenderloin** 36  
Beef fillet, chimichurri, potatoes with parmesan and lemon zest, corn, seasonal vegetables

**Vegetables and Orgetto** 24  
Eggplant and zucchini involtini stuffed with herbs, lemon and mozzarella, orgetto, tomato gremolata, roasted seeds, herb salad, basil cream

**Campanelles from our Friend Max** 28  
Campanelles with asparagus, lemon zest and tomato parsley, cheese curds, almonds, Louis d'Or cheese

**Board to Share** 60/person  
BBQ braised beef short ribs, seasonal vegetables, carrot purée, confit potatoes, tangy coleslaw and fennel, octopus, scallops, chimichurri sauce

## STONE & FIRE

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**Lac-Beauport** 25  
Tomato sauce, red onions, bacon, goat cheese, mozzarella, maple syrup

**American** 22  
Tomato sauce, mozzarella, pepperoni

**Blanche** 26  
White wine cream, mushrooms, persillade, coppa and arugula

**Chorizo** 25  
Tomato sauce, red onions, hot sausage, fennel confit, *fior di latte*, mozzarella, arugula

**4 Seasons** 24  
Tomato sauce, peppers, artichokes, red onions, black olives, *fior di latte*, mozzarella, pesto

## THE SIDE

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**Parmesan Fries with lemon zest** 6

**Seasonal Vegetables** Market price

**Focaccia** 4

# l'îlot

REPÈRE GOURMAND