

EVENING MENU

THE WAY TO START

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

Lamb Fritters 14

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

THE NEXT ONE

Salmon Trout Tartar 27

Vinaigrette with sun-dried tomatoes, shallots, chives, balsamic vinegar, basil, capers, pistachios, vegetable chips and kale

Halibut 32

Gaspé halibut, salsa verde, polenta and hazelnut butter glazed vegetables.

Veal and Scallop 42

Veal striploin, scallop, meat "jus" reduction, lardons, carrot purée, sumac infused *crème fraîche* and market vegetables

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

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

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

Parmesan Fries with lemon zest 6

Seasonal Vegetables Market price

l'îlot

REPÈRE GOURMAND