

# EVENING MENU

## STARTERS

Washington Soup, saffron oil, and puffed quinoa	8
Charcuterie Board, Quebec cheeses and charcuteries and condiments	28
Roasted Leeks, hazelnuts, chorizo and buttermilk vinaigrette, dill	12
Beets, blackcurrant and honey vinaigrette, roasted buckwheat, Monsieur Séguin cheese	14
Beef Tartare with sea asparagus, miso confit egg yolk, waffle potatoes	19
Smoked Pleurotus Mushrooms, toasted brioche, Henri IV sauce	17
Jerusalem Artichoke and black garlic tatin, Niçoise lettuce, Nordic balsamic vinaigrette	15
Tomato Consommé, poached cod, kimchi, Gorria chili	18

## MAIN COURSES

Roasted root vegetable salad with four-spice seasoning, grilled shrimp, yogurt and tahini dressing, topped with toasted sunflower seeds	30
Roast Guinea Fowl, sautéed shiitake mushrooms, mushroom purée, cabbage chips, poultry jus	36
Poached Trout, saffron risotto, trout caviar, herb cream	34
Agnolotti de canard confit, sauce marchand de vin, Louis d'Or	32
Creamy Spelt with herbs, roasted squash, Niçoise salad, Jerusalem artichoke chips, mustard vinaigrette, ruby mustard sprouts	26
Butcher's Cut with dune pepper, celeriac purée with brown butter, roasted cipollini onions, beef jus with horseradish	Market price
Braised Piglet Shank, pan-seared foie gras, confit garlic mashed potatoes, sucrine lettuce with buttermilk vinaigrette, Yorkshire pudding, roasted carrots and parsnips with maple syrup	65/person

## PIZZAS

Douce et amère – Blue Cheese, Radicchio, Gremolata	24
Souk – Merguez, candied lemon, zaatar, olives, sesame	24
Lac-Beauport – Goat Cheese, mozzarella, red onions, bacon, maple syrup	25
Sérénité italienne – Mortadella, stracciatella, pistachio	26

## SIDES

Sucrine lettuce, creamy maple vinegar dressing, pangrattato	6
Foie gras mashed potatoes	16
Tempura Vegetables, saffron aioli	Market price
Truffle Fries	9

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REPÈRE GOURMAND