

# EVENING MENU

## STARTERS

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Corn cream, saffron oil, puffed quinoa	8
Charcuterie Board, Quebec cheeses and charcuteries, condiments	28
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	19/38
Smoked Pleurotus Mushrooms, toasted brioche, Henri IV sauce	17
Burratini, confit tomatoes, focaccia bread	22
Tomato Consommé, poached cod, kimchi, Gorria chili	18

## MAIN COURSES

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Root Vegetable Salad with four-spice seasoning, grilled shrimp, yogurt and tahini dressing, topped with toasted sunflower seeds	30
Guinea Fowl, shiitake mushrooms, mushroom purée, cabbage chips, poultry jus	36
Arctic Char, saffron risotto, trout caviar, herb cream	34
Duck Agnolotti, wine merchant sauce, Louis d'Or	34
Creamy Spelt with herbs, squash, chicory lettuce, Jerusalem artichoke chips, mustard vinaigrette, ruby mustard sprouts	26
Butcher's Cut with dune pepper, celeriac purée with brown butter, 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 vegetables	65/person

## PIZZAS

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Cheeses – Mozzarella, blue, parmesan, goat cheese, arugula	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

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Sucrine lettuce, creamy maple vinegar dressing, pangrattato	6
Foie gras mashed potatoes	16
Honey mushroom tempura, saffron aioli	8
Truffle Fries	9
Grilled shrimps (3)	9

# l'ilot

REPÈRE GOURMAND