EVENING MENU

L'îlot Repère Gourmand Restaurant features delicious, creative and healthy dishes, all while immersing yourself in a warm, exciting and casual atmosphere.

APPETIZERS

Homemade Focaccia 7
Mustard butter, bacon

Warm Olives 8
Rosemary, candied lemon zest

Mini Nordic Shrimp Rolls (2) 8

Parmesan Fries 7

Crispy Chicken Dumplings (5) 9
Pickled vegetables, Asian sauce

THE WAY TO START

Cauliflower & Parsnip Soup 10
Caramelized pecan

Charlevoix Cold Cuts & Cheeses 32
Haskap jam, croutons, pickled vegetables

Parsnip Salad 13
Honey from Lac-Beauport, smoked paprika yogurt, pomegranate

Burrata 29
Thyme and white wine pears, caramelized nuts, croutons, five-spice vinaigrette

Beet and Smoked Trout 23
Red cabbage, arugula, plum, red grape, white balsamic vinaigrette

Cod Cromesquis (3) 19
Zucchini, apple & candied lemon chutney, herb salad, smoked paprika mayo

** Allergies, please inform your server.*

THE NEXT ONE

Burger 27
Chicken from Ferme des Voltigeurs, aged cheddar from Isle-aux-Grues, onions, caramelized apples, arugula, fries

Classic Beef Tartare 32
Capers, pickles, shallots, parsley, sunflower seeds, toasted croutons, fries

Blade Steak 43
Young fir shoots, glazed vegetables, parsnip purée, veal jus with shiitake

Mushroom Risotto 34
Wild mushrooms, truffle oil, parmesan, herb salad

Scallops (5) 42
Celery root purée, Jerusalem artichoke confit, seasonal vegetables, poultry jus with dune pepper

Salmon Tataki 34
Celery root rémoulade, grapefruit gel, grapefruit supremes, sunflower seeds, nori chips, herb oil

Icelandic Cod 40
Samphire, Ratte potatoes, seasonal vegetables, fish stock with cream

Duck Pasta 39
Half duck breast, fresh pasta, seasonal vegetables, wild mushrooms, parmesan, veal demi-glace

Chef's Suggestion Market Price

STONE & FIRE

Lac-Beauport 26
Bacon, goat cheese, red onion, maple syrup, tomato sauce

Savoyarde 27
Prosciutto, potato, brie, lardons, parmesan cream

Verde 24
Artichoke, spinach, mozzarella, ricotta, grilled zucchini, artichoke sauce

Fumée 25
Pepperoni, smoked Bergeron cheese, oyster mushrooms, shallots, sweet chili, tomato sauce

Montagnarde 26
Duck, smoked duck breast, pear, arugula, pine nuts, cream sauce

l'îlot

REPÈRE GOURMAND