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

Fries 8
Parsley mayonnaise

Warm Olives 8
Lemon thyme and rosemary

Homemade Focaccia 7
Salted herb butter

Pork Dumplings (5) 10
Pork and kimchi, Asian soy dressing, arugula

THE WAY TO START

Pan-Seared Maitake Mushrooms 19
Black garlic cream sauce, parmesan, lemon zest

Gazpacho 10
Tomato and red pepper, basil oil, brioche crouton

Charlevoix Charcuterie & Cheese Board 32
Wild berry chutney, crostini, field berries

Burrata & Tomatoes 29
Heirloom tomatoes, crunchy fennel, sun-dried tomato pesto, raspberry vinaigrette, fresh basil

Zucchini Salad 13
Sumac balsamic dressing, roasted sunflower seeds, goat cheese, fresh mint, pomegranate

Scallop & Nordic Shrimp Ceviche 23
Yuzu, mint cucumber water, apple julienne, mullet roe

Confit Rainbow Trout 22
Québec asparagus, herb oil, green pea salad, sea buckthorn, pomegranate, fish roe, crispy rice chips

** Allergies, please inform your server.*

THE NEXT ONE

Îlot Salad 34
Tiger shrimps, roasted peaches, mixed greens, lemon balsamic vinaigrette, candied pecans, feta, puffed rice, crunchy vegetables

Mussels & Fries 28
Saffron marinière, fried shallots, fries

Beef Burger 28
Aged cheddar, arugula, bacon-onion jam, chipotle mayonnaise, served with fries

Flank Steak 42
Gabrielle potatoes cooked in duck fat, gorria pepper and roasted parmesan, summer vegetables, Argentinian chimichurri

Yellow Tomato & Burrata Radiatori 29
Roasted yellow tomato sauce, parmesan, half burrata, confit cherry tomatoes, basil

Tuna Tartare 35
Miso-sesame vinaigrette, cucumber, roasted hemp seeds, French shallots, capers, sesame. Served with fries and salad

Halibut 42
Chevalier rice, zucchini and celeriac julienne, fennel salad, coconut milk and lemon balm sauce

Sharing Platter Market Price

Chef's Inspiration Market Price

PIZZAS

Lac-Beauport 26
Tomato sauce, bacon, goat cheese, red onion, maple syrup

Dolce Pesca 26
Savoyard sauce, grilled peaches, prosciutto, arugula, balsamic reduction, tarragon mascarpone, mozzarella

Tartufata 24
Tomato sauce, pepperoni, roasted wild mushrooms, pine nuts, arugula, truffle oil

Scandinavian 26
Dill beurre blanc, spinach, smoked salmon, roasted red onion, capers, feta, arugula

Napoli 25
Tomato sauce, fresh mozzarella, red onion, pepperoni, sun-dried tomato pesto, zucchini blossom

l'ilot

REPÈRE GOURMAND