

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
- Charcuterie and Cheese Board from Charlevoix** 32
Wild berry chutney served with crostini, wild berries, and a pickle and olive marinade
- 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 marinère, fried shallots, fries
- Beef Burger** 28
Aged cheddar, arugula, bacon-onion jam, and chipotle mayonnaise, topped with tomatoes. Served with fries and celeriac remoulade.
- Flank Steak** 42
Gabrielle potatoes cooked in duck fat, gorria pepper and roasted parmesan, summer vegetables, Argentinian chimichurri
- Radiatori with Burrata** 29
Roasted tomato sauce and parmesan, half burrata, confit cherry tomatoes, fresh basil, and sunflower seeds
- Bluefin Tuna Tartare** 35
Yuzu vinaigrette, fresh chives, strawberries, and avocado purée
- 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
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- 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'îlot

REPÈRE GOURMAND