

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 Parsley mayonnaise	8
Warm Olives Lemon thyme and rosemary	8
Homemade Focaccia Salted herb butter	7
Pork Dumplings (5) Pork and kimchi, Asian soy dressing, arugula	10

THE WAY TO START

Pan-Seared Maitake Mushrooms Black garlic cream sauce, parmesan, lemon zest	19
Gazpacho Tomato and red pepper, basil oil, brioche crouton	10
Charcuterie and Cheese Board from Charlevoix Wild berry chutney served with crostini, wild berries, and a pickle and olive marinade	32
Burrata & Tomatoes Heirloom tomatoes, crunchy fennel, sun-dried tomato pesto, raspberry vinaigrette, fresh basil	29
Zucchini Salad Sumac balsamic dressing, roasted sunflower seeds, goat cheese, fresh mint, pomegranate	13
Scallop & Nordic Shrimp Ceviche Yuzu, mint cucumber water, apple julienne, mullet roe	23
Confit Rainbow Trout Québec asparagus, herb oil, green pea salad, sea buckthorn, pomegranate, fish roe, crispy rice chips	22

* Allergies, please inform your server.

THE NEXT ONE

Îlot Salad Tiger shrimps, roasted peaches, mixed greens, lemon balsamic vinaigrette, candied pecans, feta, puffed rice, crunchy vegetables	34
Mussels & Fries Saffron marinière, fried shallots, fries	28
Beef Burger Aged cheddar, arugula, bacon-onion jam, and chipotle mayonnaise, topped with tomatoes. Served with fries and celeriac remoulade.	28
Flank Steak Gabrielle potatoes with duck fat, Gorria pepper and roasted Parmesan, summer vegetables, and red wine and oregano demi-glace.	42
Radiatori with Burrata Roasted tomato sauce and parmesan, half burrata, confit cherry tomatoes, fresh basil, and sunflower seeds	29
Bluefin Tuna Tartare Yuzu vinaigrette, fresh chives, strawberries, and avocado purée	35
Halibut Chevalier rice, zucchini and celeriac julienne, fennel salad, coconut milk and lemon balm sauce	42
Sharing Platter	Market Price
Chef's Inspiration	Market Price

PIZZAS

Lac-Beauport Tomato sauce, bacon, goat cheese, red onion, maple syrup	26
Dolce Pesca Savoyard sauce, grilled peaches, prosciutto, arugula, balsamic reduction, tarragon mascarpone, mozzarella	26
Tartufata Tomato sauce, pepperoni, roasted wild mushrooms, pine nuts, arugula, truffle oil	24
Scandinavian Dill beurre blanc, spinach, smoked salmon, roasted red onion, capers, feta, arugula	26
Napoli Tomato sauce, fresh mozzarella, red onion, pepperoni, sun-dried tomato pesto, zucchini blossom	25

l'îlot

REPÈRE GOURMAND