



The Island Awakens



LA MAISON DE L'ÎLE 1881

GASTRONOMIC
BLIND TASTING

9 a.m.

THE CHEF'S
PLAYGROUND



2026

OPENNING...

- *Crostini with avocado, fried quail egg, onion cream and balsamic glaze* 12 \$
- *Crostini with Byblos omelette and feta* 9 \$
- *Crostini with ricotta, roasted hazelnuts and Italian truffle carpaccio* 13 \$
- *Crostini with smoked salmon and coriander pesto* 9 \$
- *Mille-feuille with mortadella and pistachio mousse, and sheep's milk cheese* 12 \$
- *Mini burger with guinea fowl rillettes and mascarpone* 12 \$
- *Seared scallop with wonton crisp* 11 \$
— 2nd price Country Life, London (2019)
- *Smoked trout royale* 11 \$
— 1st price Country Life, London (2019)
- *Tomago Santo* 9 \$
- *Tuna tartare on nori chips* 10 \$

CHILLED DELIGHTS

- *A Flower for Isabelle — smoked trout with golden beet rosette* 18 \$
- *Burrata with Île d'Orléans asparagus and sun-kissed accents* 18 \$
- *Chilled melon soup with maple-glazed bone-in ham* 15 \$
- *Deconstructed avocado and shrimp, gastronomic style* 16 \$
- *Gravlax salmon and smoked trout carpaccios, with Île d'Orléans asparagus and golden beet tartares* 22 \$
- *Guinea fowl foie gras torchon and tuna carpaccio* 18 \$
— signature starter by Chef
Éric Rupert, Le Bernardin, New York, 3 Michelin stars
- *Île d'Orléans asparagus, maple-glazed bone-in ham and maitaise sauce* 17 \$
- *Mimosa quail eggs with Nordic shrimp* 16 \$
- *Octopus carpaccio with five peppers* 15 \$
- *Tuna and watermelon "little boats"* 17 \$

WARM DELIGHTS

- *Coquille Saint-Jacques* 18 \$
- *Hot and cold plancha shrimp with clam granita* 17 \$
- *Lobster ravioli with Lancaster-style tomato sauce and Italian truffle carpaccio* 19 \$
- *Marcovecchio polpette with heirloom tomato sauce, chorizo and a fried quail egg* 16 \$
- *Moroccan kefta, lamb meatballs with feta and spinach* 18 \$
- *Parmesan croustade with creamy morel filling* 17 \$
- *Porchetta carbonara* 15 \$
- *Seared scallops with black oyster mushrooms and pastis cream* 18 \$
- *Shakshouka with toasted ficelle, Lebanese cheese and figs* 17 \$
- *Three-cheese Québec fondue with sourdough rye croutons* 18 \$

EGGCELLENCE

- *Cloud-like Eggs Benedict with hollandaise sauce* — Yves, Île d'Orléans 22 \$
- *Egg mayonnaise* — chef Robin Filteau Boucher, Le Parapluie, Montréal, Michelin Bib Gourmand 24 \$
- *Forest flavors* — chef Gilles Goujon, Auberge du Vieux Puits, Fontjouceuse, 3 Michelin stars 26 \$
- *Love Nest* — chef Julia Sedefdjian, Baieta, Paris, 1 Michelin star 22 \$
- *Norman-style cocotte* — chef Laurent Kleczewski, La Table D'Elka, Varengeville-sur-mer, 1 Michelin star 23 \$
- *Rising Sun, turmeric corn cream, grilled sandwich with confit onions and Comté cheese, and poached duck egg* — Yves, Île d'Orléans 26 \$
- *Seasonal vichyssoise with poached duck egg* — inspired by Daniel Vézina 21 \$
- *Soufflé omelette with parmesan cream* — chef Donato Russo, Le Mirazur, Menton, 3 Michelin stars 26 \$
- *The Incredible Egg, poached duck egg, sesame cream sauce, caviar and confit tomatoes* — chef Assaf Granit, Boubalé, Paris, 1 Michelin star 29 \$
- *VIP Florentine* — chef Frédéric Anton, Le Jules Verne, Paris, 2 Michelin stars 24 \$

SWEET DELIGHTS

- *Belgian chocolate fondant with red beets* 13 \$
- *Braised peach with fresh mozzarella, chili and balsamic cream* 13 \$
- *Chocolate & Chocolate* 12 \$
- *Mascarpone cup with dates and pecans* 13 \$
- *Morning mille-feuille with pastry cream and Chantilly cream* 13 \$
- *Napoleon with Chantilly cream and Île d'Orléans strawberries* 12 \$
- *Strawberry bruschetta crostini with balsamic cream* 9 \$
- *Tiramisu* 12 \$
- *Warm berry cocotte with chiboust cream* 11 \$
- *White chocolate fondue with mint and Île d'Orléans strawberries* 13 \$