



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

CHILLED DELIGHTS

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

WARM DELIGHTS

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

EGGCELLENCE

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

SWEET DELIGHTS

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