



LA MAISON DE L'ÎLE

1881

GOURMET
9 a.m.



OPENNING

- *Iranian bites from Byblos*
- *Avocado canapes and poached quail eggs*
- *Nordic shrimp and asparagus canapes*
- *Baccala crostini with lemon mayonnaise*
- *Burrata and roasted tomato crostini*
- *Mozzarella Fresca crostini, roasted hazelnuts and truffle honey*
- *Miniburgers with guinea fowl foie gras mousse*
- *Miniburgers with not smoked salmon and lebanese cheese*
- *Smoked trout royale, 1st prize Country Style 2019, London*
- *The memory of Diane Juster — small sandwich with aged cheddar cheese, cucumber & bacon, 1970*

SALTHY

- *Rainbow scallops and garden vegetables — Yves, Île d'Orléans*
- *Cod accras — chef Martin Picard, Montreal*
- *Indian bhajis with raita sauce — Guptaaji Paubhaji, New Delhi*
- *Scallop carpaccio — Pierre Chouet, Top Chef season 12*
- *Cod ceviche with exotic fruits — Yves, Île d'Orléans*
- *Tomato crème brûlée and parmesan tiles — Yves, Île d'Orléans*
- *Quail eggs — Christian Dior, Paris*
- *Le Little tuna and watermelon ship — Yves, Île d'Orléans*
- *Quenelle of white cheese and pan-fried trout — chef Jean-Francois Fortin, Château Montebello*
- *Morning smile with Island asparagus and salmon gravelax — Yves, Île d'Orléans*

BETTER AND EGG... OR TWO

- *Norman-Style casserole* — chef Laurent Kleczewski, Le Colombien, Offranville
- *Asparagus cream with parmesan and soft-boiled egg* — Yves, Île d'Orléans
- *The Jade lake* — chef Jean Sulpice, Le Père Bise, Talloine
- *The Lemuel Bénédic* — butler Oscar Tschirky, Waldorf Astoria, New-York, created in 1892
- *The love nest* — chef Julia Sedefdjian, Le Baieta, Paris
- *The farm egg* — chef Christophe Harfiquet, La Mère Germain, Chateauneuf-du-Pape
- *Raviolo al Uovo* — Elena, the mamma by Stefano Faita
- *The flavor of the woods* — chef Gilles Gougeon, Auberge du Vieux Puits, Fontjouceuse
- *Quebec tartiflette in casserole* — with your favorite chef, Île d'Orléans
- *The Vip* — three Michelin star Florentine egg, chef Frédéric Anton, Le Jules Verne, Paris

SWEETS

- *Strawberry and chocolate skewer* — Mercado de la Boqueria, Barcelone.
- *The cannoli revisited*
- *Herb granita and wild strawberries*
- *Raspberry granita and white chocolate cream*
- *Napoleon with Chantilly cream and berries*
- *Braised peach et Mozzarella* — La Fontaine de Trevi
- *Julie Papineau's bread pudding*
- *The Champlain of the Île rose window*
- *Morning strawberry and chiboust cream casserole*
- *Painting of berries, chocolate and spices*

EVER FRESH

- *The American*
- *Pineapple and citrus*
- *Blue with Kombucha*
- *Spring cantaloupe*
- *Strawberries and basil*
- *The margarita*
- *Creamy mimosa*
- *Mint rose*
- *The summer solstice*
- *The summer sunrise*

HOT STUFF

- *Bowl of coffee with milk*
- *Le ch'OeOchO*
- *Bodum*
- *Caroline of cocoa*
- *Cappuccino*
- *Teas*
- *Espresso*
- *Herbal teas*
- *Nespresso*
- *Yerba mate*

Everything was prepared at home, with passion. Now is time to taste and enjoy it!



