



LA MAISON DE L'ÎLE

OUR PARTNERS



FROM THE ISLAND

- *Les fines herbes by Daniel* — installed in the village of St-Jean — we are also happy to have them nearby. Marc-André Bouchard — president of the Island Chamber of Commerce — and his wife produce a great variety of microgreens and flowers to eat.
- *OhBio Jean-Pierre Plante Farm* — in the village of St-Laurent, these market gardeners produce, from June to October, different varieties of strawberries, all organic.
- *Du Capitaine' vinegars* — the best vinegar master in the world. He produces 18 varieties of vinegars. Its vinegar factory is located a stone's throw away, on the coast, in the village of St-Jean.
- *La ferme Orléans* — All our livers, duck breasts, duck fat and eggs — (quail, duck, hen and guinea fowl) come from this artisanal slaughterhouse that we are lucky enough to have on the Island.
- *Michel Pouliot Farm* — At the entrance to the village of St-Jean, this market gardener produces vegetables that we use throughout the seasons.

FROM THE ISLAND

- *Laval Gagnon Farm* — in the village of Ste-Famille, this market gardener provides us with most of the fruits and vegetables that we use throughout the seasons, including, in June, the delicious asparagus from the island.
- *Monna & filles* — The blackcurrant syrup comes from their farm located in the village of St-Pierre.
- *La Maison de l'île* — In season, heirloom tomatoes — especially the cherries' ones — as well as spleens and herbs come from our personal garden.

ELSEWHERE

- *Théberge salting* — Located in Ascot Corner, they make the best bacon and therefore the best smoked ham. We stock up for the season.
- *The Bakery Première moisson* — all our breads are produced there.
- *St-Viateur Bagel* — We lived in Mile-End. What do you want, they are the best! They are well worth the extra effort. They travel from one island to another.