



The waking up



LA MAISON DE L'ÎLE 1881

GASTRONOMIC
BLIND TASTING
9 a.m.



OPENNING...

- *Smoked trout royal*
— 1st prize in the 2019 Country Style magazine, London
- *Scallop & wonton tuile*
— 2nd prize in the 2019 Country Style magazine, London
- *Grostini with Byblos omelet & feta*
- *Grostini with fontina, heirloom tomatoes & porcetta*
- *Grostini with smoked salmon & coriander pesto*
- *Grostini with ricotta, roasted hazelnut & Italian truffle carpaccio*
- *Mini burger with guinea fowl rilette*
- *Mini burger with smoked salmon & Lebanese cheese*
- *Parmesan croustade with creamy mushroom filling*
- *Tuna tartare on nori chips*

SALTHY

- *Torchon-baked Guinea Fowl Foie Gras & Tuna Carpaccio* — Signature Starter from Chef Éric Rupert, Le Bernardin, NY, 3 Michelin Stars
- *Chatrou Carpaccio with Five Peppers*
- *Fidji Geviche*
- *Gravlax Salmon & smoked trout Carpaccios with Island Asparagus & Yellow Beets tartars*
- *Marcovecchio polpettes & Heirloom Tomato Sauce*
- *Mimosa Quail Eggs & Nordic Shrimp*
- *Scallop Carpaccio with Lime Cream*
- *Shrimp croquette & basil cream*
- *Three Cheese Fondue*
- *Tuna Boat & Watermelon*

SUMMER OEUF'S'LYMPIQUES

- *Asparagus or avocado vichyssoise, shrimp & poached duck egg*
— Yves, Île d'Orléans
- *Cloud-like Benedictine puff pastry*
— Yves, Île d'Orléans
- *Coconut, feta cheese straw & artichoke dip* — Yves, Île d'Orléans
- *Jade lake* — chef Jean Sulpice, Le Père Bise, Talloire, 2 Michelin stars
- *Love nest* — chef Julia Sedefdjian, Le Baieta, Paris, 1 Michelin star
- *Normandy-style casserole* — chef Laurent Kleczewski, La Table D'Elka, Varengeville-sur-mer, 1 Michelin star
- *Shakshuka, Sourdough string soldiers, Lebanese cheese & figs*
— Yves, Île d'Orléans
- *Soufflé omelet & Parmesan cream*
— chef Donato Russo, Le Mirador, Menton, 3 Michelin stars
- *The flavor of the woods* — chef Gilles Gougeon, Auberge du Vieux Puits, Fontjouceuse, 3 Michelin stars
- *The florentine V&P* — chef Frédéric Anton, Le Jules Verne, Paris, 2 Michelin stars

SWEET

- *Braised Peach & Mozzarella*
- *Chocolate & chocolate*
- *Crostini Bruschetta & Island Strawberries*
- *Decadent Island Strawberries*
- *Floating Island & Citrus Fruits*
- *Morning Strawberry & Chiboust Cream Casserole*
- *Morning Mille-Feuille*
- *Napoleon with Chantilly Cream & Island Strawberries*
- *Revisited Cannoli*
- *White chocolate, mint & Island strawberries fondue*

FRESHNESS

- *The Canadiano*
- *The Blue Kombucha*
- *The Strawberry Basil*
- *The gingerloupe*
- *The White Cranberry Margarita*
- *The Miss Purple*
- *The Watermelon Mojito*
- *The Magic Potion*
- *The Summer Solstice*
- *The Summer Sunrise*

WARM & COZY

- | | |
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| • <i>Bodum</i> | • <i>Chococho</i> |
| • <i>Bol de café</i> | • <i>Caroline de cacao</i> |
| • <i>Cappuccino</i> | • <i>Herbal teas</i> |
| • <i>Espresso</i> | • <i>Teas</i> |
| • <i>Nespresso</i> | • <i>Yerba mate</i> |

Everything has been prepared in-house, with passion. Now it's time to taste it and enjoy!