



# LA MAISON DE L'ÎLE

QUICKY

7 h 30

THE CHEF'S  
PLAYGROUND



## QUICK MENU

- *The Beautyfull*— inspired by the iconic Beauty's restaurant founded in Montreal in 1942 by newlyweds: Hymie and Freda Scolnick. Montreal style bagel, smoked salmon, red onion and cream cheese & its small salad of microgreens.
- *The Muffin dude*— revisited by Yves, it goes from fast-food to slow-food. Toasted English muffin topped with a fried egg, ham on the bone, cheese & lettuce. All accompanied by a potato croquette.
- *Scrambled eggs*— reviewed and corrected by Gordon Ramsay — Chef awarded three Michelin stars at once.
- *The runny wild mushroom omelette*— by Alain Ducasse, great worker of France, awarded the Legion of Honor of the gastronomic outreach award.

## MOCKTAILS

- *The margarita*— lime & cranberry
- *Clémence's rosé lemonade*
- *The Summer Solstice* — by mixologist Jako Cristofaro
- *The improvised Bloody Caesar*— by Marilou
- *Lemonade*— by Anne & Stéphane
- *Sour*— grapefruit & rosemary
- *White sangria*— pear & apples
- *Yves' creamy mimosa*
- *The mojito*— mango & mint
- *The sparkling*— grapefruit & blackcurrant

## BEVERAGES

- *Milk coffee bowl*
- *Expresso*
- *Double expresso*
- *Cappuccino*
- *Bodum*
- *Nespresso*
- *Hot chocolat*
- *Tea*
- *Herbal tea*
- *Yerba mate*