

SOUBOIS

RAW BAR & GRILL

Raw Bar

Oyster	6/18\$ ou 12/36\$
Soubois sea food plater	PM
Big shrimps (5), XO cocktail sauce	26\$
Confit salmon, maple syrup and soy glaze, lemon, melon radish, cucumber	23\$
Red tuna tartare, avocado, daikon salad, crispy shallot	29\$
Beef tartare, puff pastry, mushroom duxelles, quail egg	25\$
Salmon tartare, tahini, mint, coriander, orange zeste, cucumber, sumac	25\$

Grill

Grilled octopus, smoked potatoes, chorizo, roasted red pepper coulis, chimichurri	49\$
Big shrimps (5), garlic butter, lemon	26\$
Grilled arctic char, ginger white butter, green beans, green oil	35\$
Grilled Beef tenderloin AAA, chanterelles, chickpeas, green pepper sauce, butter MD Soubois	35\$
AAA beef Tomahawk (to share), chimichurri, green peppercorn sauce	150\$
Grilled half chicken, rosemary and smoked paprika, baby potatoes, lemon	29\$
Mix grill (to share)	PM

Soubois classics

Albacore tuna tataki, Soubois Cesar salad	25\$
Soubois lobster spaghetti	40\$
Burrata (250 g), pistacchio pesto, chickpeas, prosciutto from Cochons tout Ronds, homemade brioche	49\$
Mushroom risotto, buratta, truffle	37\$

Sides

Truffle and parmesan fries	12\$
Wild mushroom risotto and burrata	18\$
Grilled vegetables, chimichurri, sumac	12\$
Smoked baby potatoes	9\$
Green salad, lemon vinaigrette	9\$
Truffle poutine, crispy onions	21\$