

SOUBOIS

RAW BAR & GRILL

Sharing menu

70\$/client (10 customers and +)

1st SERVICE

Seafood platter (1 for 5 clients)

Crudo scallop, fresh oyster, jumbo cocktail shrimp,
salmon tartare, tuna tartare, nordic shrimp salad,
albacore tuna tataki, bluefin tuna crudo,
Mujold caviar and garniture*

2nd SERVICE

Mix Grill platter (1 for 5 clients)

Grilled NY steak AAA, shrimp,
octopus Spain T3, half chicken, chorizo,
fish of the day, grilled vegetables*

*subject to change depending on arrival and availability

Table d'hôte menu

60\$/client (12 customers and +)

1st SERVICE

Green salad, melon radish, cucumber, candied cherry tomatoes, lemon and honey vinaigrette

OR

Confit salmon, maple syrup and soy glaze, lemon, melon radish, cucumber

OR

Albacore tuna tataki, Soubois cesar salad

OR

6 oysters

OR

Beef tartare, puff pastry, mushroom duxelles, quail egg

2nd SERVICE

Fish of the day

OR

Soubois lobster spaghetti +5\$

OR

Grilled NY steak AAA, green beans, green pepper sauce, butter MD Soubois +5\$

OR

Grilled half chicken, rosemary and smoked paprika, baby potatoes, lemon

OR

Wild mushroom risotto, truffle