

# SOUBOIS

RAW BAR & GRILL

## Raw Bar

Oyster	6/24 \$ ou 12/48 \$
Soubois sea food plater	MP
Shrimp cocktail (5), XO cocktail sauce	27 \$
Confit salmon, maple syrup and soy glaze, lemon, melon radish, cucumber	25 \$
Red tuna tartare, avocado, daikon salad, crispy shallot	32 \$
Beef tartare, puff pastry, mushroom duxelles, quail egg	29 \$
Salmon tartare, tahini, mint, coriander, orange zeste, cucumber, sumac	28 \$

## Grill

Grilled octopus, smoked potatoes, chorizo, roasted red pepper coulis, chimichurri	40 \$
Grilled shrimp (5), garlic butter, lemon	28 \$
Grilled Salmon, ratatouille, virgin sauce, lemon	35 \$
Grilled NY steak AAA, green beans, green pepper sauce, butter MD Soubois	48 \$
AAA beef Tomahawk (to share), chimichurri, green peppercorn sauce	165 \$
Grilled half chicken, rosemary and smoked paprika, baby potatoes, lemon	35 \$
Mix grill (to share)	PM

## Soubois classics

Albacore tuna tataki, Soubois Cesar salad	29 \$
Soubois lobster spaghetti	44 \$
Burrata (250 g), grilled truffle peach, cherry tomatoes, pesto, homemade brioche	52 \$
Wild mushroom risotto, truffle	36 \$

## Sides

Truffle and parmesan fries	12 \$
Wild mushroom risotto	19 \$
Grilled vegetables, chimichurri, sumac	14 \$
Smoked baby potatoes	11 \$
Green salad, lemon vinaigrette	11 \$
Truffle poutine, crispy onions	23 \$