

SOUBOIS



Appetizers

Grilled vegetables, yogurt, sumac 12

Grilled zucchinis, tempura flowers, herb ricotta cheese, lemon 16

Duck tartar, wild Rose, soya, smoked Foie gras, daisy buds 19

Boileau venison carpaccio, marinated daisies buds, mimolette cheese, quail egg 18

Quebec tomatoe salad, mozzarella di buffala, yogurt, lemon confit, Mr Legault's strawberries, greek basil 22

Fresh dungeness crab cannelloni wrapped with cucumber, grapefruit, mint, green apple, horseradish 23

Grilled octopus, chimichurri, lemon, chard eggplant puree
30 (half) / 56 (whole)

Main courses

Fish of the day PM

Lobster spaghetti, swiss chard, truffle and Foie gras bisque 38

Grilled free-range Cornish hen, market vegetables 35

Grilled AAA New-York Steak (11 oz), meridional sauce, garlic flower, marinated Chanterelle and fiddleheads 39

"Beurre blanc"- poached lobster, Quebec sweet peas puree, strawberries 50

To start

Cucumber and tomatoes from Mr Legault, sesame, Labneth cheese, sumac 8

Oysters
half-dozen 20, dozen 40

Crudo of the day PM

Seafood platter PM
(half or whole)



**Menu may change according to weekly arrivals and chef's inspiration

***Minimum \$30 of food per person