



# Le Festif

## Choice of first course

Cod accras

Spicy tomato sauce with roasted garlic

Soup of the day

Chef's inspiration

Baby Spinach salad with chorizos and old cheddar

House dressing

Avocado and crab tartare (extra 3\$)

Spicy crab and avocado with fine herbs

## Choice of second course

Spicy mango salmon ceviche

Mango, cilantro and tomatoes

Honey, garlic and orange zests pork chop (extra 4\$)

Mash potatoes and season's vegetables

Walnuts and mushrooms brandy chicken breast

Mash potatoes and season's vegetables

Spicy beef tartare

Parmesan, fried capers, a fresh quail egg and French cut fries

Braised lamb shank (extra 4\$)

Calvados and apple chutney,

potatoes sautéed in duck fat with season's vegetables

29\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Convivial

## First course

The Small Feast – a few tapas to share

Plantain chips, chipotle and cilantro salsa

Olives marinated in fresh herbs

Three peppers Hummus with zaatar pita

## Second course

The Great Carnivorous to share

Selection of meats – Sausages, chorizo, bavette, grilled chicken breast, braised

lamb shank, pork chop and duck leg confit

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an

assortment of sauces

30\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Convivial Dessert

## First course

The Small Feast – a few tapas to share

Plantain chips, chipotle and cilantro salsa

Olives marinated in fresh herbs

Three peppers Hummus with zaatar pita

## Second course

The Great Carnivorous to share

Selection of meats – Sausages, chorizo, bavette, grilled chicken breast, braised lamb shank, pork chop and duck leg confit

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an assortment of sauces

## Dessert

Chocolate fondue

With a mountain of fresh fruits

35\$/person  
before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# L'Irrésistible

## Choice of first course

Soup of the day

Mixed grilled vegetables salad  
Season's vegetables, pesto and pine nuts

Sautéed chorizos  
Roasted bell peppers and olives

Maple syrup candied salmon  
with strawberries, pineapple and sesame

## Choice of second course

Salmon and tuna tartare duo  
Ginger salmon and spicy tuna with sesame

Sesame and soy sauce caramel salmon  
Jasmine rice and season's vegetables

Grilled beef bavette  
Shallots sauce, grilled vegetables and French cut fries

The Duck (extra 5\$)  
Duck tartar with foie gras mayonnaise, pulled duck confit, served with French fries

Filet mignon 6 ounces with melted cheddar (extra 7\$)  
Balsamic vinegar and caramelized onions sauce, pomme grelot and season's vegetables

33\$/person  
before taxes and  
service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Sublime-44

## First course

A selection of ceviches and tartare to share

Tequila shrimp ceviche

Marinated shrimps with tequila and orange, on a quinoa and avocado salad

Spicy mango salmon ceviche

Mango, cilantro and tomatoes

Spicy beef tartare

Parmesan, fried capers, a fresh quail egg and French cut fries

## Second course

The Great Carnivorous to share

Selection of meats – Sausages, chorizo, bavette, grilled chicken breast, braised lamb shank, pork chop and duck leg confit

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an assortment of sauces

## Dessert

Chocolate fondue – With a mountain of fresh fruits

44\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Sublime-50

## First course

A selection of ceviches and tartare to share

Tequila shrimp ceviche

Marinated shrimps with tequila and orange, on a quinoa and avocado salad

Spicy mango salmon ceviche

Mango, cilantro and tomatoes

Spicy beef tartare

Parmesan, fried capers, a fresh quail egg and French cut fries

## Second course

The Great Mar y Montaña to share

Selection of fish, seafood and meats - Shrimp, crab, salmon, tilapia ceviche, bavette, grilled chicken breast, chorizo and sausages

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an assortment of sauces

## Dessert

Chocolate fondue – With a mountain of fresh fruits

50\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Tout-en-Plateau

## First Plateau

The Small Feast – a few tapas to share

Plantain chips, chipotle and cilantro salsa

Olives marinated in fresh herbs

Three peppers Hummus with zaatar pita

## Second Plateau

A selection of ceviches and tartare to share

Tequila shrimp ceviche

Marinated shrimps with tequila and orange, on a quinoa and avocado salad

Spicy mango salmon ceviche

Mango, cilantro and tomatoes

Spicy beef tartare

Parmesan, fried capers, a fresh quail egg and French cut fries

## Third Plateau

The Great Carnivorous to share

Selection of meats – Sausages, chorizo, bavette, grilled chicken breast, braised lamb shank, pork chop and duck leg confit

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an assortment of sauces

**Dessert (extra 5\$)** – To be selected when booking

Chocolate fondue – With a mountain of fresh fruits

45\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le GARGANTUESQUE

## Choice of Amuse-bouche

Choice of two canapés  
from our list of amuse-bouche and canapés.

## Choice of first course

Maple syrup candied salmon  
Salmon marinated in maple syrup with strawberries, pineapple and sesame

Pineau des Charentes chicken liver mousse  
Served with croutons, green leaves and porto wine reduction

Pan seared foie gras (8\$ extra)  
Chef's inspired chutney, with toasted milk bread

## Choice of second course

Sesame tuna  
Tuna carpaccio, citrus, maple and sesame seeds

Osso buco gremolata Limoncello  
White wine and parsley papardelle

Old Fashioned scallops  
Orzo and braised fennel

The Duck  
Duck tartare with foie gras mayonnaise, pulled duck confit, served with  
French cut fries

Venison medallions with blueberries and Marsala (7 oz) (extra 5\$)  
Sautéed sweet potatoes and season's vegetables

## Choice of desserts

L'Assommoir's Key lime tart  
Chocolate mousse flavored with Grand Marnier

53\$/personne  
avant taxes et service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE



# Le Sympathique

## First course

The Feast – selection of tapas to share

Plantain chips with a chipotle, tomatoes and cilantro salsa

Olives marinated in fresh herbs

Three pepper Hummus with Zataar pita

Spring rolls, mango and mini arugula

Cod Accras, spicy tomato sauce with roasted garlic

Maple syrup candied salmon with strawberries, pineapple and sesame

## Second course

The Great Carnivorous to share

Selection of meats – Sausages, chorizo, bavette, grilled chicken breast,

braised lamb shank, pork chop and duck leg confit

Served with grilled vegetables, salad, potatoes sautéed in duck fat and an assortment of sauces

35\$/person

before taxes and service

MAINTENANT 2 ADRESSES

112 BERNARD ○ • 211 NOTRE-DAME ○

Au cœur du Mile-End

Au cœur du Vieux-Montréal

**WWW.ASSOMMOIR.COM** info@assommoir.ca • 514 272 0777



**TORROS TOREADOR**  
GROUPE