



Cocktails 5A7

For groups of 10 people and more

Le Charmant: \$15/pers (7 bites per persons)

- Cucumber tartare
- Three pepper hummus
- Pineau des Charentes chicken liver mousse
- Artichoke and 4 cheese dip
- Traditional tilapia ceviche
- Avocado and crab tartare
- Duck confit quesadillas

Irréprochable : \$20/pers (7 bites per persons)

- Small lamb keftas
- Cilantro chicken bite
- Maple syrup candied salmon
- Cod accras
- Spicy mango salmon ceviche
- Spicy beef tartare with parmesan
- Small chocolate mousse flavoured with Grand Marnier

Le Délicat: \$25/pers (8 bites per persons)

- Pineau des Charentes chicken liver mousse
- Scallops, Mojito style
- Venison tartare with grilled walnuts, cedar jelly and truffle oil
- Green apple salmon tartare with still cider
- Duck confit quesadillas
- Shredded calvados lamb
- Beef tenderloin tataki
- Mini key lime pie

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



Cocktails Bienvenue

For groups of 20 people and more

Juste Pour Dire: \$8/pers (4 bites per person)

- Three pepper hummus
- Pineau des Charentes chicken liver mousse
- Spring rolls
- Avocado and crab tartare

Le Bon Bonjour : \$12/pers (4 bites per persons)

- Artichoke and 4 cheese dip
- Cod accras
- Spicy mango salmon ceviche
- Cilantro chicken bite

La Touche De Plus: \$15/pers (5bites per persons)

- Small lamb keftas
- Maple syrup candied salmon
- Sesame tuna ceviche
- Spcy beef tartare with parmesan
- Blueberries and Marsala venison tataki

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Cocktails Repas

For groups of 15 people and more

Le Pêche Parfait : \$27/pers (11 bites per person)

- Three pepper hummus
- Spring rolls
- Pineau des Charentes chicken liver mousse
- Artichoke and 4 cheese dip
- Traditional tilapia ceviche
- Tequila shrimp
- Spicy beef tartare with parmesan
- Duck tartare
- Sesame and soy sauce caramel salmon
- Small pudding chomeur
- Small chocolate mousse flavoured with Grand Marnier

L'Epicurien: \$35/pers (15 bites per person)

- Three pepper hummus
- Cilantro chicken bite
- Cod accras
- Pineau des Charentes chicken liver mousse
- Small lamb keftas
- Tequila shrimp
- Sesame tuna ceviche
- Green apple salmon tartare with still cider
- Avocado and crab tartare
- Spicy beef tartare with parmesan
- Duck tartare
- Duck confit quesadillas
- Small chicken skewer
- Small key lime pie
- Small chocolate mousse flavoured with Grand Marnier

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Le Bacchusien : \$45/pers (15 bites per person)

- Spring roll
- Sesame tuna ceviche
- Duck tartare
- Tuna tartare
- Venison tartare with grilled walnuts, cedar jelly and truffle oil
- Foie gras mini-burger
- Shredded calvados lamb
- Small chicken skewer
- Sesame and soy sauce caramel salmon
- Black cod aumônière with a citrus beurre blanc
- Beef tenderloin tataki
- Small duck skewer
- Small key lime pie
- Small chocolate mousse flavoured with Grand Marnier
- Small crème brûlée

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