



Soups, Appetizers and salads

Garden salad	8
House dressing	
L'Assommoir's onion soup	8
Red wine onion soup with melted old cheddar	
Baby spinach salad	12
Chorizo, old cheddar and house dressing	
Cheese fondue with Madeira wine	15
Emmental, cheddar and oka cheese fondue served with vegetables and grilled baguette	
Foie gras mousse	13
Croutons and green leaves with porto wine reduction and chef's inspired chutney	



Tapas feast

Small feast	(1 to 2 persons)	19
Plantain chips with homemade chipotle salsa, olives and hummus with zataar pita		
Feast	(3 to 4 persons)	42
'Small feast' plus chipotle avocado mousse and confit tomato, grilled octopus with marinated daikon salsa and sautéed chorizos		
Great feast	(4 to 5 persons)	64
'Feast' plus small lamb keftas and candied salmon		

 **Tapas**

Plantain chips	8
Tomato, homemade chipotle and cilantro salsa	
Cod accras (5)	10
Spicy tomato and roasted garlic sauce <i>L'Assommoir Notre-Dame's exclusivity</i>	
Chipotle avocado mousse and confit tomato (4)	11
Served on grilled bread	
Three pepper hummus	9
Chickpea puree served with zataar pita	
Grilled octopus and marinated daikon salsa	13
Mirin sauce, carrots, cucumbers, oignons on glasswort	
Maple syrup candied salmon	14
Salmon confit in maple syrup with strawberries, pineapple and sesame	
Glazed drumstick with cashew nut crunch (4)	12
Chicken, Hoisin sauce, anise, pepper and cashew nut	
Small lamb keftas (4)	15
Mint yogurt and cucumber salad	
Sautéed chorizos	12
Red bell peppers and olives	
Artichoke and 4 cheese dip	15
Artichoke dip with smoked Gouda, cream cheese, old cheddar and parmesan, served with tortillas	
L'Assommoir's fried calamaries	12
Parmesan and arrabbiate sauce <i>L'Assommoir Notre-Dame exclusivity</i>	



Ceviches

Sesame tuna	25
Tuna carpaccio, citrus juice, maple, sesame seeds and a glasswort salad	
Spicy mango salmon	19
Mango and cilantro	
Tequila shrimps (8)	20
Marinated shrimps with tequila and orange, on an avocado and orzo salad	
Mixed ceviche	20
Salmon, shrimps and scallops with corn and a tomato and chipotle salsa	
Chef's inspiration ceviche	Market's price



Tartares

Green apple salmon tartare with still cider	21
Green apple, shallots, ginger, cilantro, mango and pineapple chutney and a baby arugula salad	
Tuna tartare	25
Spicy tuna tartare, pink grapefruit and avocado	
The perfect beef tartare	21
Natural beef, parmesan, fried capers, a fresh quail egg, served with French fries	
Salmon and tuna duo	23
Ginger salmon and spicy sesame tuna	
The Duck	27
Duck tartare with foie gras mayonnaise, pulled duck confit, served with French fries	
Avocado and crab	19
Spicy crab and avocado with fine herbs	
Venison tartare with grilled walnuts, cedar jelly and truffle oil	26
Old fashioned mustard, celeriac remoulade, a fresh quail egg, served with French fries	



Tartare and ceviche party

Pick your tartare and ceviche and throw your own party

Trio		60
QUINTESSANCE	(5 choices)	95
EXUBERANT	(7 choices)	135

4\$ extra per item with tuna, venison or duck

 **Platters to share**

THE CARNIVOROUS

Selection of meat and grilled vegetables, salad, potatoes sautéed in duck fat and sauces

Small (for 2 to 3 guests) 64

Sausages, chorizos, bavette, grilled chicken breast and braised lamb shank

Great (for 4 to 5 guests) 115

Sausages, chorizos, bavette, grilled chicken breast, braised lamb shank, pork chop and duck leg confit

MAR Y MONTAÑA

Selection of meat, fishes and seafood, grilled vegetables, salad, potatoes sautéed in duck fat and sauces

Small (for 2 to 3 guests) 67

Shrimps, salmon, bavette, grilled chicken breast and chorizos

Great (for 4 to 5 guests) 125

Shrimps, crab, salmon, Chef's inspiration ceviche, bavette, grilled chicken breast, sausages, and chorizos

L'ASSOMMOIR'S EXTRAVAGANT DUCK (for 2 guests) 64

Tartare with foie gras mayonnaise, duck leg confit and duck magret with raspberry sauce and season's vegetables



Main courses

Duck confit quesadillas	22
Soft tortilla stuffed with old cheddar, served with sour cream, corn, black bean puree and homemade guacamole	
L'Assommoir's burger	25
Lean AAA beef stuffed with foie gras, aged cheddar, fried onions, sautéed mushrooms, served with French fries and a baby arugula and parmesan salad	
Mixed grilled vegetables salad	19
Goat cheese croutons, season's vegetables, pesto and pine nuts	
L'Assommoir's club	18
Grilled chicken, spicy pancetta, emmental cheese, lettuce, tomato and homemade mayonnaise, served with sides of coleslaw, green salad and French fries	
Grilled Angus Pride bavette (8 oz)	25
Shallots sauce, french fries and season's vegetable	
Sesame and soy sauce caramel salmon	23
Jasmine rice and season's vegetables	
Brandy, walnut and mushroom chicken breast	21
Mashed potatoes and season's vegetable	
Mushroom risotto	20
Wild mushrooms, old cheddar and madeira wine	
Braised lamb shank	24
Apple and calvados chutney, potatoes sautéed in duck fat and season's vegetables	
Honey, garlic and orange zests pork chop	23
Mashed potatoes and season's vegetables	
<i>Flambé with Grand Marnier</i>	4
Filet mignon with melted old cheddar (6 oz)	32
Balsamic vinegar and caramelized onions sauce, potatoes sautéed in duck fat and season's vegetables	
<i>Flambé with Armagnac</i>	4
Ossobuco with a Limoncello gremolata	30
Pappardelle pastas	
Venison medallions with blueberries and Marsala (7 oz)	35
Sautéed sweet potatoes and season's vegetables	



Desserts

Crème brûlée		8
Flavor of the day crème brûlée		
Chocolate, mango and basil profiteroles		9
Served with vanilla ice cream		
Chocolate fondue		
With lots of fresh fruits		
Small		18
Great		32
Spike it a bit!		
With Bailey's, Amaretto or Amarula for instance!		
Small	(1 ounce)	4
Great	(2 ounces)	6
L'Assommoir's pudding chômeur		7
Maple whisky caramel		
<i>Extra ice cream</i>		3
L'Assommoir's 'Key lime tart'		7
Pastry crust		
Triple chocolate mousse		8
Black, white and milk chocolate		



Cheese plate

And its sides		
2 choices		12
4 choices		20