

# SOUBOIS

## TABLE D'HÔTE

55\$/client (12 customers and +)

### STARTERS

Mushroom and mozzarella  
arancini, truffle sauce  
or

Green salad, ricotta, BBQ pecans,  
maple and rose water vinaigrette  
or

Cucumber and Nordic shrimp  
cannelloni, mint, grapefruit,  
horseradish

Dessert option +10\$

69\$/client (12 customers and +)

### STARTERS

6 oysters  
or

Salmon tartare, tahini, coriander,  
orange, sumac  
or

Beef tartare, puff pastry,  
mushroom marmalade,  
quail egg  
or

Green salad, ricotta, BBQ pecans,  
maple and rose water vinaigrette

Dessert option +10\$

### MAIN COURSE

Braised beef, maple hoisin  
sauce, potatoes, horseradish,  
green onion  
or

Half grilled Cornish hen, smoked  
potatoes, rosemary, lemon  
or

Mushroom and truffle risotto

### MAIN COURSE

Lobster and shrimp  
spaghetti Soubois  
or

Bucatini with pesto, pistachios,  
kale, spinach, burrata  
or

Braised beef, maple hoisin  
sauce, potatoes, horseradish,  
green onion  
or

Grilled dorade fillet, panzanella  
salad, olive Vierge sauce, lemon