

# 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

Salmon tartare, tahini, orange, coriander, sumac, pita chips

Dessert option +10\$

69\$/client (12 customers and +)

### STARTERS

6 oysters  
or

Salmon tartare, tahini, coriander, orange, sumac, pita chips  
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

\*Vegetarian option

Grilled Maitake Mushroom, maple hoisin sauce, potatoes, horseradish, green onion

or

Grilled chicken breast, caponata, broccolini, spicy sauce

or

Bucatini with pesto, pistachios, kale, spinach, burrata

### 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