

❖ *Le Soufflé Seasonal Lunch Menu* ❖

*Choose one from each course ~ \$78 per person*

*Starter Course*

*Warm Lafayette Baguette & house made Butter*  
*Frisée Salad with Caramelized Pear & Hazelnuts*  
*Gulyás Leves~ Fall Vegetable and Braised Beef Soup*

*Entrée Course*

*Alsatian Style Mushroom Soufflé with Mushroom Riesling Sauce*  
*Duck à L'Orange Soufflé*  
*Lardons & Fromage Soufflé with Peach Jalapeño Chutney*  
*Roquefort Soufflé*

*Dessert Course*

*Chocolate Soufflé with house made Vanilla Bean Ice Cream*  
*Grand Marnier Soufflé*  
*Seasonal Apple Soufflé with Caramel Ice Cream*

❖ *Le Soufflé Wine & Beverage List* ❖

*Charles Bove, Touraine Sparkling Rosé, NV ~ \$15 / \$60*

*Château de Lavernette, Crémant de Bourgogne NV ~ \$17 / \$68*

*J.M. Séléque, Extra Brut Solesence 7 Villages, NV ~ \$39 / \$156*

*E. Barnaut, Champagne Grand Cru Brut Rosé Authentique NV ~ \$36 / \$144*

*Domaine Roblin Sancerre 2022 (Sauvignon Blanc) ~ \$20 / \$80*

*Gilbert Picq Chablis 2022 (Chardonnay) ~ \$21 / \$84*

*Domaine Meunier, Mercurey 1er Cru 2021 (Pinot Noir) ~ \$29 / \$116*

*Domaine de Saje Châteauneuf-du-Pape 2020 (Rhône Blend/Grenache) ~ \$27 / \$108*

*Brisson Pineau des Charantes NV (French Aperitif) ~ \$14 / glass*

*Rotter '16 Gaillac Renaissance VT (French Dessert Wine) ~ \$25 / glass*

*Sparkling Water: \$3*

*Lorina Blood Orange French Soda: \$5*

*Verve Coffee Service (8oz individual french press of Seabright House Blend or Vancouver Decaf): \$6*

*Mariage Freres French Teas (8oz individual french press): \$6*