

SACREBLEU

Menu du jour

Barramundi Rôti

Barramundi & prawns on spinach
w- lobster sauce

38

Duck confit

w- garlic potatoes & cognac jus

34

Poêlée Provençale

Aubergine, pumpkin & puy lentils
baked w- tomato, capsicum & herbs

30

Boeuf à la Planche

300g Rump steak
w- red wine sauce & potato gratin

34

L' Agneau Braisé aux épices

Slow cooked Moroccan lamb w- eggplant caviar,
dates, steamed rice & mint yoghurt

30