

# ***BASTILLE DAY***

***Friday 12 July - Dinner 6.30pm***  
***Saturday 13 July - Dinner 6.30pm***  
***Sunday 14 July - Lunch 12md***

*Join us at Sacrebleu to celebrate Bastille Day*  
*4 course traditional French cuisine and wine*  
*\$85pp*

**Bookings Essential**

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***Glass of French Sparkling on arrival***

## ***Trilogie d'entrées gourmandes***

A trilogy of salmon rillettes, Lyonnaise cake  
Canus' herb & cheese delicacy

## ***Terrine chaude de St Jacques au Noilly***

Warm scallop terrine, dill and Noilly prat sauce  
Garnished with seared scallops and leeks

## ***Poire pochée au vin rouge et épices***

### ***Bavarois vanille, Pain de Gênes***

Poached pear in spicy red wine,  
vanilla bavarois, Genoa bread

## ***Assiette de fromages affinés***

Selected matured French cheeses

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***"Gastronomy is the art of using food to create happiness"***

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