

# SACREBLEU

## *Menu du jour*

### *Escalope de Saumon à la Nage*

Pan seared Atlantic salmon steak  
in aromatic vegetable broth 35

### *Duck Confit*

w- garlic potatoes & cognac jus 36

### *Poêlée Provençale*

Aubergine, pumpkin & puy lentils  
baked w- tomato, capsicum & herbs 28

### *Boeuf Bourguignon*

Traditional beef & red wine casserole,  
mushroom & lardons w- mash potato 34

### *Mignon de Porc Poêlée au Coing*

Pan fried loin of Mount Mercer pork on potato  
& leek mash, quince jus 32