

SACREBLEU

Menu du jour

Mousseline de Saint Jacques au Vermouth

A delicate duo of silky gateau & seared scallops,
spinach, vermouth & dill sauce 38

Duck Confit

w- garlic potatoes & cognac jus 36

Poêlée Provençale

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

Médailлон de Veau Sauté

Pan fried veal loin w-sweet potato mash, jus
& tarragon butter, échalottes confites 37

Joues de Boeuf en Cîvet

Braised marinated beef cheeks, crushed herb potatoes,
glazed dutch carrots, crisp prosciutto 36