

SABO

A Menu created by

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For Pleasure

CAVIAR CROQ, MOZZARELLA

1 200

SPICY CHICKEN POPCORN

240


 JABUGO HAM

260

Slices

 MARINATED KING PRAWN
miso, baby gem lettuce

160

 SPICED TUNA
cucumber, avocado

160

Appetizers

| | | |
|-------|--|-----|
| | CARMINE LETTUCE LEAVES | 190 |
| | seasoned with Parmesan, lemon, anchovies, capers | |
| ⑧ ⑪ ♡ | LETTUCE HEART WITH FRESH HERBS | 140 |
| | sherry vinaigrette | |
| 🍷 🍷 | LOBSTER JELLY FANTASY WITH CAVIAR | 650 |
| 🍷 ⑧ ⑪ | PARISIAN-STYLE LOBSTER SALAD | 650 |
| | coral jus with tarragon | |
| ⑪ | CRISPY MEDITERRANEAN SHRIMP | 280 |
| | pimenté fruity-spicy condiment | |
| 🍷 ⑧ ⑪ | THIN SLICES OF LOCAL SEA BREAM | 390 |
| | marinated in olive oil, pomegranate, dill | |
| | SNAILS IN THEIR SHELLS | 240 |
| | with garlic butter, toasted soldiers | |
| 🍷 ⑪ | CHARCOAL-GRILLED DUCK FOIE GRAS TERRINE | 480 |
| | estate-grown orange condiment | |
| ⑧ ♡ | PARMESAN FRIES | 280 |
| | truffle | |
| ♡ | WOOD-FIRED BROCCOLI | 210 |
| | spicy wild garlic | |
| | THE FAMOUS SABO PASTA | 190 |
| | Vodka and Tomato Sauce | |
| 🍷 🍷 | CAVIAR PASTA | 600 |

Fish & Meat

| | | |
|---|---|-----------|
|   | JOHN DORY FILLET | 390 |
| | clear fresh herbs broth, candied ginger and lemon | |
|  | SEA BASS FILLET WITH CAVIAR | 690 |
| | champagne emulsion | |
| | BLACK COD GRILLED OVER A WOOD FIRE | 510 |
| | glazed with Carrot and Ginger Jus | |
|   | BEEF TARTARE | 520 |
| | prepared tableside to your taste, fries | |
| | WOOD-FIRED LAMB MEATBALL | 420 |
| | tomato concentrate, stracciatella | |
|   | CHARCOAL-GRILLED POULTRY | For 2 640 |
| | with curried chili, creamy coconut rice | |
|  | SAINT-ESPRIT VEAL SCALLOP | For 2 750 |
| | SPOON-TENDER CONFIT LAMB SHOULDER | For 2 920 |
| | with garden herbs, mousseline potatoes | |
|  | GRILLED CHÂTEAUBRIAND BEEF FILLET | 490 |
| | grilled, with crispy potatoes wafer and crying tiger herb condiment | |
|   | BEEF WELLINGTON | For 2 980 |
| | périgueux sauce | |

Desserts

| | | |
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| ✓ | LIGHT VANILLA BEAN MILLEFEUILLE | 220 |
| ①✓ | WARM CHOCOLATE SOUFFLÉ with pistachio ice cream | 180 |
| ✓ | ICE CREAM AND SORBET TASTING vanilla, chocolate, pistachio, raspberry, cottage cheese | 210 |
| ✓ | FROSTED CHOUX PASTRY like a Paris-Brest, hot chocolate | 180 |
| ①✓ | STRAWBERRY AND RASPBERRY SOUP WITH CHAMPAGNE rosebuds, biscuit crumbs | For 2 420 |

- 🐷 pork
- ✓ vegetarian
- ①② lactose-free
- ③ gluten-free
- 🐟 locally caught fish
- 🇪🇺 local product
- 🥛 lactose
- 🐚 shellfish
- 🌾 gluten