

# 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	160
miso, baby gem lettuce	
☛ SPICED TUNA	160
cucumber, avocado	

## *Appetizers*

CARMINE LETTUCE LEAVES	190
seasoned with Parmesan, lemon, anchovies, capers	
ⒶⒶ⓪ LETTUCE HEART WITH FRESH HERBS	140
sherry vinaigrette	
⓪ ⓧ LOBSTER JELLY FANTASY WITH CAVIAR	650
⓪ ⓧ ⓧ PARISIAN-STYLE LOBSTER SALAD	650
coral jus with tarragon	
⓪ CRISPY MEDITERRANEAN SHRIMP	280
pimenté fruity-spicy condiment	
⓪ ⓧ ⓧ THIN SLICES OF LOCAL SEA BREAM	390
marinated in olive oil, pomegranate, dill	
SNAILS IN THEIR SHELLS	240
with garlic butter, toasted soldiers	
⓪ ⓧ CHARCOAL-GRILLED DUCK FOIE GRAS TERRINE	480
estate-grown orange condiment	
⓪ ⓧ PARMESAN FRIES	280
truffle	
⓪ WOOD-FIRED BROCCOLI	210
spicy wild garlic	
THE FAMOUS SABO PASTA	190
Vodka and Tomato Sauce	
⓪ ⓧ CAVIAR PASTA	600

## *Fish & Meat*

∅ Ø	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	
∅ Ø	BEEF TARTARE	520
	prepared tableside to your taste, fries	
	WOOD-FIRED LAMB MEATBALL	420
	tomato concentrate, stracciatella	
∅ Ø	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*

✓	LIGHT VANILLA BEAN MILLEFEUILLE	220
ⓧ✓	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
ⓧ✓	STRAWBERRY AND RASPBERRY SOUP WITH CHAMPAGNE rosebuds, biscuit crumbs	For 2 420

☒ pork

✓ vegetarian

ⓧ lactose-free

ⓧ gluten-free

⌚ locally caught fish

⌚ local product

☒ lactose

☒ shellfish

☒ gluten