

# SABO

A Menu created by

*Jean-François Piège*

*For Pleasure*

CAVIAR CROQ, MOZZARELLA

1 200

## *Appetizers*







	CARMINE LETTUCE LEAVES	190
	seasoned with Parmesan, lemon, anchovies, capers	
⑧ ⑩ ⑪	LETTUCE HEART WITH FRESH HERBS	140
	sherry vinaigrette	
⑨ ⑧ ⑩	PARISIAN-STYLE LOBSTER SALAD	650
	coral jus with tarragon	
⑩	CRISPY MEDITERRANEAN SHRIMP	280
	pimenté fruity-spicy condiment	
⑨ ⑧ ⑩	THIN SLICES OF LOCAL SEA BREAM	390
	marinated in olive oil, pomegranate, dill	
	SNAILS IN THEIR SHELLS	240
	with garlic butter, toasted soldiers	
⑨ ⑩	CHARCOAL-GRILLED DUCK FOIE GRAS TERRINE	480
	estate-grown orange condiment	
⑧ ⑨	PARMESAN FRIES	280
	truffle	
⑨	WOOD-FIRED BROCCOLI	210
	spicy wild garlic	

## *Fish & Meat*

🍴🍴	JOHN DORY FILLET	390
	clear fresh herbs broth, candied ginger and lemon	
🍴🍴	LINE-CAUGHT SEA BASS COOKED NATURALLY	480
	wild fennel, lemon sabayon	
🍴🍴	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	
🍴	PRIME ANGUS RIBEYE STEAK	For 2 300/100g
	grilled, served with shoestring fries and Béarnaise sauce	

## *Desserts*

✓	LIGHT VANILLA BEAN MILLEFEUILLE	220
⑧ ✓	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
⑧ ✓	NASTRAWBERRY AND RASPBERRY SOUP WITH CHAMPAGNE rosebuds, biscuit crumbs	For 2 420

-  PORC
-  VEGETARIEN
-  SANS LACTOSE
-  SANS GLUTEN
-  POISSON DE PÊCHE LOCALE
-  PRODUIT LOCAL