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SACREBLEU !
@sacrebleu.au

SACREBLEU!
CANELÉS & CO.
EST. 2018

FRENCH CAFÉ & ARTISAN PASTRIES

FRESHLY BAKED & HANDMADE SINCE 2018

ABOUT SACREBLEU!

Sacrebleu! is an independent French bakery founded by Cecile and Adrien in 2018. Built on authentic French tradition, we bake our award-winning pastries daily in small batches using premium ingredients like Isigny Butter and Valrhona Chocolate. To minimize waste, we bake in limited quantities—so popular items may sell out early. Bon appétit!

HOT COFFEES

Proudly serving Vittoria Cinque Stelle

Regular : 1 shot ; Large: 2 shots

Espresso		4
Macchiato I Piccolo		4.5
Cappuccino, Latte, Flat White, Long Black	R 5.2	L 6
Mocca, Chai Latte, Hot Chocolate	R 5.8	L 6.5
Matcha	R 7	L 7.7
Alternative Milk: Oat, Almond, Soy, Lactose Free		+ 1
Sirup: Caramel, Vanilla, Hazelnut		+ 0.8
Honey		+ 0.5
Extra Shot, Decaf		+ 1

HOT TEAS

Twinings, Mariage Frères

Twinings Teas 5

Earl Grey, English Breakfast, Green Tea, Green Tea & Mint, Peppermint, Lemon & Ginger, Camomille & Honey

Mariages Frères French Teas 6

French Breakfast, English Breakfast, Marco Polo





ICED DRINKS

Crisp. Refreshing. Icy

Iced coffee : 2 shots

Iced Latte, Iced Long Black	7.5
Iced Mocca, Iced Hot Chocolate	8
Homemade Iced Tea	7
Iced Matcha	9

COLD DRINKS

Sparkling. Classic. Crisp.

Nectar Cold Press Juice	7.5
Orangina (French fizzy juice)	6.5
Fiji still water 250mL	5.5
Perrier Sparkling water	5.5
Coca Cola, Coca Cola Zero	5.5







LiFE IS TOO SHORT TO SKIP TREATS

Have a look at our food menu

While you enjoy your drink, treat yourself to Sacrebleu! award-winning homemade baked goods. Crafted fresh daily with premium French ingredients, they're the perfect accompaniment to your coffee or cold beverage.

All our creations contain allergens. Please ask, our team will be happy to assist.
We accept cash. 10% surcharge applies on week-ends. 15% surcharge on public holidays.
Thank you !

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SIGNATURE PASTRIES

Made with Isigny Butter

Award Winning French Isigny Butter Croissant Add Jam (+2.5) Add Butter (+1.5)	7.5
Award Winning Valhrona Pain au Chocolat	9
The Amazing Almond Croissant	12
Pain aux Raisins	8.5
Pastry of the day (ask our friendly team)	

SIGNATURE CAKES

Traditional French small cakes

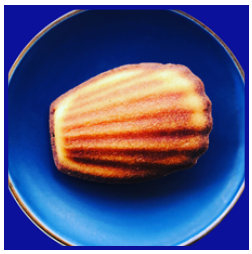
Award Winning Canelé de Bordeaux Ask for flavors and box options	from 6.5
Award Winning French Madeleines Honey, Lemon, Vanilla, Chocolate	3 each 6 for 15
Éclair of the Day	11
Tart of the Day	12
Dunes Blanches Small choux filled with Organic Vanilla cream	from 4

ALL DAY SAVOURY

Quiches, Pies, Hot Croissants, Sandwiches

Quiche Lorraine (bacon and cheese)	10
Ham & Cheese Bechamel Croissant	14
Goat Cheese & Tomato Croissant	14
Ham & Comté Cheese Baguette w/ Gherkins	14
Wagyu Beef Pie w/ tomato chutney	14.5
Chicken & Leek Pie w/ tomato chutney	14.5










PLANNING AN EVENT ?

Get in touch !

Impress your team with Sacrebleu!'s catering for breakfasts and afternoon teas! We offer curated boxes of small cakes and premium savory/sweet assortments. Please order 24-48 hours in advance for pick-up. Contact us to plan your order!

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Thank you !