

SABO

A Menu created by

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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-ESPRIIT VEAL CUTLET, HAM - COMTÉ CHEESE	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
- ⑧ SANS LACTOSE
- ⑧ SANS GLUTEN
- 🐟 POISSON DE PÊCHE LOCALE
- 🍷 PRODUIT LOCAL