

# SABO

A Menu created by

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## *For Pleasure*

CAVIAR CROQ, MOZZARELLA

1 200

SPICY CHICKEN POPCORN

400

 JABUGO HAM

260

Slices

## *Appetizers*

|                                                  |     |
|--------------------------------------------------|-----|
| CARMINE LETTUCE LEAVES                           | 190 |
| seasoned with Parmesan, lemon, anchovies, capers |     |
| ⑧ ⑪ √ LETTUCE HEART WITH FRESH HERBS             | 140 |
| sherry vinaigrette                               |     |
| ⑨ ⑧ ⑪ PARISIAN-STYLE LOBSTER SALAD               | 650 |
| coral jus with tarragon                          |     |
| ⑪ CRISPY MEDITERRANEAN SHRIMP                    | 280 |
| pimenté fruity-spicy condiment                   |     |
| ⑨ 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             |     |
| ⑨ 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 VODKA AND TOMATO SAUCE     | 190 |

## *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                                          |       |          |
|    | 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-ESPRIIT 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<br>with pistachio ice cream                                       | 180       |
| ✓   | ICE CREAM AND SORBET TASTING<br>vanilla, chocolate, pistachio, raspberry, cottage cheese | 210       |
| ✓   | FROSTED CHOUX PASTRY<br>like a Paris-Brest, hot chocolate                                | 180       |
| ⑧ ✓ | NASTRAWBERRY AND RASPBERRY SOUP WITH CHAMPAGNE<br>rosebuds, biscuit crumbs               | For 2 420 |

- 🐷 pork
- ✓ vegetarian
- ⑧ lactose free
- ⑧ gluten free
- 🌿 locally sourced fish
- 📍 local product