

# SACREBLEU

## PARTAGER

**Marinated Olives** 8.5

**Charcuterie** 34

Cured meats, housemade terrine  
and rillettes, cornichons, croutons

**Fromage** 21

Selection of 3 artisan cheeses, quince,  
muscatels, nuts, fruit bread

## UN PEU

**Raclette** 20

Raclette cheese, potato, cured meat, cornichons

**Fondue** 20

Traditional cheese fondue w- baguette

**Mussels** 15

Grilled w- garlic butter

**Champignons Gratinées** 16

Mushrooms, ricotta, herbs, parmesan

## SUR LES CÔTÉ

Salade verte 9

Sautéed greens 10

Potato gratin 10

## CRÊPES

Ham and cheese 12

Spinach and cheese 12

Chicken, cheese, pesto 14.5

Smoked salmon 14.5

## CRÊPES SUCRÉE

Suzette 14.5

Lemon and sugar 9.5

Maple syrup 9.5

Nutella 9.5

Nutella, strawberry, banana 14

Berries & cream 14

+ buckwheat 2

+ French vanilla ice-cream 3

*Please see Specials menu for*

*Plats du jour*

# SACREBLEU

Coffee /hot chocolate/chai      4 /5  
Tea / Herbal Tea                      5

Iced coffee/chocolate              8

Freshly squeezed juices            8

Milkshakes                              8

Smoothies                                9

Selection soft drinks, mineral water,

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## SPARKLING

**Pierre Deville Brut** 8 / 35  
Tournan, France

**JM Bernhard Cremant d'Alsace** 45  
Alsace, France

## WHITE

**2015 JM Bernhard Reisling** 11 / 45  
Alsace, France

**2016 Gibson *The Fling* Chardonnay** 11 / 45  
Barossa, South Australia

**2017 Bellissimo Pinot Grigio** 10 / 40  
Adelaide Hills, South Australia

## RED

**2014 Vinaceous Raconteur  
Cabernet Sauvignon** 10 / 42  
Margaret River, Western Australia

**2017 Stefani Vigna Pinot Noir** 10 / 42  
Yarra Valley, Victoria

**2014 Ortas Cave de Rasteau  
Prestige Blend** 11 / 45  
Cote de Rhone, France

## BEER

**St Andrew's Beach Brewery Pale Ale** 9

# SACREBLEU

## PETIT DÉJEUNER

**Le Parisien** 22  
croissant, baguette, jam & butter,  
freshly squeezed orange juice, coffee

**L'Avocat** 17  
smashed avocado, feta, rocket,  
roast tomato, sourdough

**Le Français** 19.5  
poached eggs, creamy wild  
mushrooms, roast tomato, sourdough

*No alterations to the menu*

*Thankyou*

*Please notify of any ALLERGIES*

**Le Benedict** 17.5  
poached eggs, ham, spinach, herbed  
hollandaise, brioche  
+ salmon option 19.5

**Spinach and Feta Omelette** 18  
roast tomato, sourdough

**Comme Vous Voulez** 10.5  
two eggs poached or fried, sourdough  
+ scrambled option 12.5

### **Sides**

Free range egg 3.5  
Spinach / mushroom /roast tomato /  
hash browns (2) 4  
Smoked salmon/avocado/bacon 5  
Gluten free bread 2