



LUNCH TIME AT CABU

STARTERS

Soup of the day 8

With its inspired garnish

MC French onion soup 19

Beef, soy and beer broth, Provolone cheese and duck confit

Caesar salad 12

With bacon, capers, Parmesan cheese shavings, croutons and a lemon wedge



MAIN

Sept-Îles Shrimp Roll 26

Avocado and lemon emulsion, diced tomatoes, toasted baguette with sweet garlic oil, french fries and salad

Panko-crusted chicken escalope 29

Lemon and green onion butter, Caesar salad with bacon, capers and Parmesan

Beef Tartare 34

Truffle emulsion, "Fou du Cochon" sausage, pickles and capers served with French fries and fresh salad

Creamy burrata 32

Candied tomatoes, arugula, grilled baguette, herb and sun-dried tomatoes oil, lardons, Parmesan and white balsamic vinegar

Beef Burger 30

Beef patty (7 oz), cheddar cheese, bacon, onion ring, lettuce, tomato, Royal Deluxe-style creamy sauce

DESSERTS

Profiteroles 12

Vanilla ice cream, chocolate sauce, toasted almond flakes

Pure gourmandise 10

Creation by our pastry chef Nicolas

