

## "L'ORANGE BLEUE"

MENU DECEMBER 2008

### STARTERS:

Goat cheese with almonds, roasted with honey on its bed of exotic fruits R105-

Duck carpaccio with flakes of Foie Gras R110-

Frogs' legs with "devil" sauce. R125-

Moules à l'escargot R85-

Asian platter: dim-sum, & spring rolls R75-

### MAIN COURSE:

Beef fillet sauce du Chef R110-

"Duo" of crocodile kebabs "à la mode du chef" R105-

Fish of the market R95-

Tortellini "Orange Bleue" R85-

Jambonneau (knuckle of ham) "à la Lyonnaise" R125-

### ON REQUEST:

Steak Tartar R95- Real swiss cheese raclette R125-

Duck fillet with peach and Port sauce. R105- Trio of Pasta R105-



### DESSERT:

Belgian chocolate mousse R42-

Sabayon with Marsalla R42-

Crème Brûlée R42-

New South African ice cream R42-

Sugar tart R35-

Strawberrie's gratin R60 (25min.)

*Remember that at restaurants, the waiter/ress is usually paid below than minimum wage.  
If you have a problem with your service, discuss it with the owner.*

*No credit cards accepted due to bad quality of  
THE TELEPHONE LINE (1 line for 26 subscribers !!!).*

*Thank you Telkom*