

L'ORANGE BLEUE RESTAURANT  
French-Belgian specialities



STARTERS:

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

*Awarded "Best cheese recipe" in South Africa*

*Duck carpaccio with flakes of Foie Gras*

*Frogs' legs with "devil" sauce.*

*Asian platter: dim-sum & spring rolls*

*Pancetta & Lonzo with rocket salad*

MAIN COURSE:

*Beef fillet sauce du Chef*

*"Duo" of crocodile kebabs "à la mode du chef"*

*Fish of the market*

*Moules à l'escargot*

*Tortellini "Orange Bleue"*

ON REQUEST:

*Steak Tartar - The Real swiss cheese raclette*

*Duck fillet with peach and Port sauce- Trio of Pasta*

DESSERT:

*Belgian chocolate mousse*

*Sabayon with Marsalla*

*Crème Brûlée*

*Café liégeois*

*New South African ice-cream*

*Belgian chocolate tart*

*Sugar tart*

*Strawberrie's gratin (25min.)*

*NB: Courses subject to availability of ingredients*