

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