

SACREBLEU

RESTAURANT & CLUB

Bonjour and welcome to Sacrebleu & 2011.

Sacrebleu has specialised over the years in organising private dinner party, wedding, birthday and corporate.

A little bit of info:

Last year only we have organised wedding, dinner and buffet party including disco.

To name a few...

Northampton Saints rugby club (players and wife's),

Nicel Precision (formula 1)

Jeffery-West,

R. Magazine,

Northampton football (players)

Smurfit Kappa Northampton

Barry Fry (Peterborough united)

Barclaycard

SACREBLEU

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If it's your birthday or your wedding.

If you are planning to have great food, a great party afterwards and a good deal.

Then do not hesitate anymore.

Contact Hamid for free advice & free planning

You won't regret it.

Hamid has planned many dinner parties for all sorts of people as you can see from the pictures.

We do have a great deal of care and we do love our job.

For 2011 we are aiming to have more live music more private dinner party and more wedding than last year.

We are fully licensed until 4am with the intension to use it.

A 10% service charge will be added to parties of 6 or more

If you are in hurry please let our staff know.

Wherever possible we use local produce and organic products

All prices are inclusive of VAT at 20%

Le Sacrebleu can not guarantee that any products sold on the premises are totally free of derivatives or that any fish dishes are free of bones.

All food is fresh and prepared to order so sometimes there may be a short delay.

STARTERS

@ £5.95

Deep Fried French Brie de Meaux (V)

Showered with honey, grilled almond & roasted nuts on a bed of continental mixed salad with honey & mustard dressing.

Salad Eva (V)

Garlic mushrooms in breadcrumb stuffed with garlic cream cheese & herbs, served on a bed of continental mixed salad, Caesar dressing & garlic dip.

Salad Sacrebleu

Deep fried chicken suprême goujon in breadcrumb & sesame seed showered with honey & grilled almonds on a bed of continental mixed salad with Dijon mustard & honey dressing.

Grilled Sardines du Chef

Grilled sardines butterfly coated with chilli, Garlic Butter, & Breadcrumb served with Fresh Anchovies, on a Bed of Continental Mixed Salad with Chilli Dressing.

Salad Imane (V)

Grilled black peppered goat cheese on toast, served on a bed of continental mixed salad with marinated sun dried tomato, balsamic dressing & sweet balsamic reduction.

SNAILS

Snails a la Bourguignonne

Based on a rich garlic & parsley butter, served with French petit pain. Snails is the pride of many Restaurants in France, everyone has their own secret recipe, including us.

Half Dozen £6.95

Dozen £10.95

STARTERS

@ £6.95

Moules Marinières (350gr)*

Mussel's sautéed in onion & shallots with white wine, parsley and cream.

Voodoo Crayfish Prawns Cocktail

Premium quality Crayfish prawns cocktail with a spicy twist on a bed of continental mixed salad.

The World Famous Bleu d'Auvergne (V)

Deep fried French light blue cheese d'Auvergne in breadcrumb, topped with tomato & walnuts crush served on a bed of continental mixed salad, showered with blue cheese dressing.

STARTERS

@ £7.95

Frog Leg's Sacrebleu

Four deep fried frog legs in breadcrumb & sesame seed served with Garlic dip, continental mixed salad & Caesar dressing.

Scottish Smoked Salmon Carpaccio

Cured in salt, and then smoked with oak wood served with a continental mixed salad, lemon, butter, French toast & champagne & dill dressing.

SOUP

Traditional French Onion Soup (V)

Served with croûtons & grated cheese.

£4.95

Fish Soup

Served with croûtons & grated cheese.

£5.95

LES VIANDES

Châteaubriand

Very tender châteaubriand, seared on the outside, underdone on the inside served with fresh vegetables & gratins dauphinois. Please choose one of the sauces showing below.

(Portioned 8/9oz* and for one person) £ 21.95

Fillet Mignon

2 X 4oz fillet mignon, seasoned & sautéed served with fresh vegetables & gratins dauphinois. Please choose one of the sauces showing below.

2 X 4oz* £ 19.95

Bourguignonne sauce

Merlot red wine & mushrooms sauce

Gourmande (beer, bacon, mushrooms & Rosemarie) sauce

Cognac & black pepper sauce

Blackened Sirloin Steak

2 X 5oz thin slice of sirloin steak, marinated with crushed black pepper & herbs. Pan-fried to medium to well served with cognac & black pepper Sauce, mixed salad & French fries

11/13oz* £ 16.95

* Approximate weight uncooked.

Moroccan Lamb Tagine

Large sweet rounded piece of lamb at the knuckle of the leg. Stronger tasting than the noix, it is regarded as a delicacy in France. The butcher in England often keeps it for himself as it is so good. Cooked like a casserole, with chef mum's recipe, served with couscous.

£ 15.95

LES VIANDES

All served with your choice of a side order.

Magret de Canard au Cointreau

Duck breast pan-fried then roasted to medium, fanned & served with cointreau & orange sauce topped with cranberries.

£ 15.95

Tenderloin Pork Fillet Forestière

Roasted to well-done, fanned & served, with Sauce Gourmande.

£ 14.95

Chicken Suprême Gaulois

Stuffed with garlic cloves, roasted then fanned served with sauce gourmande.

£ 12.95

LES POISSONS

Whole Sea Bass Canoeed & Tiger Prawns

Oven baked with hollandaise sauce and your choice of a side order.

£ 17.95

Salmon Wellington du Chef

Scottish salmon with mushroom, spinach, cream cheese and dill, cooked in puff pastry served with hollandaise sauce, served with your choice of a side order.

£15.95

1 kilo of Moules Marinières

Mussel's Sautéed in Onion & Shallots with Chardonnay White Wine, Crème Fraîche & Chopped Parsley Served with French Fries.

£ 13.95

VEGETARIAN

Mediterranean Stuffed Pepper & ratatouille Mornay

Two half peppers, stuffed with vegetarian couscous, baked with ratatouille & potato dauphinois served with provençale sauce and continental mixed salad.

£ 10.95

Goat Cheese Calzone

Goat cheese with cream cheese, peppers, mushrooms, onions, sundried tomato, and vegetables cooked in puff pastry served with provençale sauce and continental mixed salad.

£ 10.95

SIDE ORDERS

@ £3.50

Selection of fresh vegetables

Chef's gratins dauphinois

French fries

Deep fried new potato

Parsley new potato

Mixed Salad

LE PAIN

1 Petits pains £ 1.00

2 Petits pains £ 2.00

3 Petits pains £ 2.50

4 Petits pains £ 3.50

5 Petits pains £ 4.00

6 Petits pains £ 4.50

All our Bread is served with English Butter and Baked in our Kitchen Please
Allow 5/7minutes after Ordering.

LE CHEESE

Le Three Cheese Platter*

Served with biscuits, fruit, celery & blackcurrant jam.
£5.95

***Allow 8/12 minutes waiting.**

DESSERTS

@ £5.95

Tart Des Sœurs Tatin (warm)*

Traditional French upside down caramelised apple tart served with ice cream, roasted nuts & strawberry coulis.

Apple Tart Normand*

Served warm with ice cream, roasted nuts & strawberry coulis.

Pear & Almond Tart Frangipane*

Served warm with ice cream, roasted nuts & strawberry coulis.

Crème Brûlé

Nougat Glacé & Raspberry sorbet

Served with roasted nuts and strawberry coulis.

Le Kir Royal Sorbet

Champagne & blackcurrant sorbet & served with whipped cream, roasted nuts, strawberry coulis and cranberries.

Chocolat Moelleux

Chocolat tart served warm with chocolate sauce, ice cream & roasted nuts.

Chocolate Fudge Cake

Served warm with chocolate sauce, ice cream & roasted nuts.

Chocolat fondant

Served warm with chocolate sauce, ice cream & roasted nuts.

Le Coffee

Espresso

£ 2.25

Double Espresso

£ 2.95

Espresso Americano

£ 2.55

Tea Pot

£ 2.25

Cappuccino

£ 2.85

Latte

£ 2.85

Hand Made Liqueur Coffee*

@ £5.95

Irish

Double Whisky & Cream

Parisian

Double Brandy & Cream

Italian

Double Amaretto

Calypso

Double Tia Maria & Cream

***Allow 7/10 minutes waiting.**