



LA SAINT-VALENTIN

Expect an experience lovingly prepared by our culinary team to
be shared with people you adore the most

STARTERS

Bread/ olives/ butter

ENTRÉE

Salmon Fume`/ avocado/ kohlrabi/ dill dressing

MAIN

Chateaubriand for two
Pommes Anna/ Haricot vert/ Bearnaise sauce
or
Seafood symphony
Grilled southern rock lobster/ squid/ mussels/ clams

DESSERT

Ile Flottante
Strawberries/ Extragon

150 PER PERSON

www.garconbleu.com.au/
(08) 8432 1900
108 Currie St, Adelaide SA 5000





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STARTERS

Glass of Veuve D'argent on arrival
Bread/ olives/ butter

ENTRÉE

Salmon Fume`/ avocado/ kohlrabi/ dill dressing
Jean-Luc Mader Riesling/ Alsace

MAIN

Chateaubriand for two
Pommes Anna/ Haricot vert/ Bearnaise sauce
or
Seafood symphony
Grilled southern rock lobster/ squid/ mussels/ clams
Chateau La Nerthe Cote du Rhone Rouge 'Les Cassagnes'

DESSERT

Ile Flottante
Strawberries/ Extragon
Rockford White Frontignanc Barossa Valley, SA

270 PER PERSON WITH WINE PAIRING

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