



# 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  
Délicieux Poached Lobster tail for two  
Mussels/ Sea Herb Pistou/ Sauce Fines

## DESSERT

Ile Flottante  
Strawberries/ Extragon

**150 PER PERSON**

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





# 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  
Glass of Veuve D'argent on arrival

## ENTRÉE

Salmon Fume`/ avocado/ kohlrabi/ dill dressing  
Jean-Luc Mader Riesling/ Alsace or Aphelion Chenin Blanc, SA

## MAIN

Chateaubriand for two  
Pommes Anna/ Haricot vert/ Bearnaise sauce  
Chateau La Nerthe Cote du Rhone Rouge 'Les Cassagnes'  
or  
Délicieux Poached Lobster tail for two  
Mussels/ Sea Herb Pistou/ Sauce Fines  
Maison Patrick Piuze Chablis or Heggies Estate EV Chardonnay, SA

## DESSERT

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

**270 PER PERSON WITH WINE PAIRING**

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

