

LUNCH MENU

MONDAY THE 19th OF JUNE 2017

Vegetable cream soup

fresh chives, balsamic vinegar reduction

or

Veal carpaccio

mushrooms, porcini cream, crostini

or

Strawberry salmon tartar

finest greens, crostini *extra 11.*

or

Duck foie gras terrine

brioche bread, purées of apple spruce and sea buckthorn jelly *extra 11.*

Delicious with a glass of Côteaux du Layon 2014, Domaine de la Bergerie 10. (2oz)

Asparagus tips and l'Épave cheese omelette

market greens 18.

or

Salmon filet

stuffed with shrimp and lentils, lobster sauce 25.

or

Braised pork cheek

potato purée, seared mushrooms, braising jus 26.

or

Duck leg

vegetable stack, elderberry natural jus 27.

or

vegetable stuffed veal mignon

potato stew, Port sauce 28.

or

AAA beef filet mignon

potato pear stuffed with Hercule cheese, five pepper and Cognac sauce 32.

or

Duet of sea scallop and Argentinian tiger prawn

black rice, grilled fennel confit, coconut curry sauce 33.

Add to your main course an extra terrine of foie gras 9.

Saint-Amour sweet fantasy

coffee, tea, infusion extra 3.



S A I N T - A M O U R

1 9 7 8