

LUNCH MENU

TUESDAY THE 25th OF JULY 2017

Vegetable cream soup

fresh chives, balsamic vinegar reduction

or

Venison terrine

confit vegetables, cranberry cracker

or

Nordic shrimp salad

avocado emulsion, house crostini *extra 11.*

or

Duck foie gras terrine

brioche bread, purées of apple spruce, blueberry, peach *extra 11.*

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

Asparagus tips and Quebec cheese omelette

market greens 18.

or

Salmon quenelle and Nordic shrimps

brioche bread with citrus zest, seaweed champagne sauce 25.

or

Pork mignon stuffed with vegetables

Yukon Gold purée, seared mushrooms, port wine sauce 26.

or

Quail suprême and truffle ravioli

carrot purée, natural jus 27.

or

Duck leg

potato gratin, wild berries meat jus 28.

or

AAA beef

patty shell, oyster mushroom, mustard sauce 32.

or

Duet of sea scallop and Argentinian tiger prawn

Fregola Sarda, coco-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

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