

LUNCH MENU

FRIDAY THE 20th OF DECEMBER

Vegetable cream soup

aged balsamic vinegar

or

Duet of venison terrine and bison carpaccio

confit carrots, disassociated red wine vinaigrette

or

Marinated salmon

fava bean vinaigrette **extra 11.**

or

Duck foie gras terrine

brioche bread, textured fruit variations **extra 11.**

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

Comtomme cheese omelette

market greens 18.

or

Salmon steak

barley and vegetable ragout, shellfish sauce 25.

or

Veal blanquette

seared wild mushrooms, roasted pepper rice, 27.

or

Duck leg confit

potato gratin, Port wine sauce 27.

or

Marinated beef steak

crispy mashed potato stuffed with cheese, caramelised cipollini, Cognac and pepper sauce 32.

or

Scallop and Argentinian prawn duet

herb polenta, white wine and tomato sauce 33.

or

Red deer steak

potato and bacon terrine, boreal sauce 34.

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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