

# LUNCH MENU

TUESDAY THE 5<sup>TH</sup> OF SEPTEMBER

**Vegetable cream soup**

fresh chives, balsamic vinegar reduction

or

**Quail, foie gras and sweetbread galantine**

vegetables chutney, cranberry toast

or

**Suppli**

fresh salmon and red tuna salad with chorizo **extra 11.**

or

**Duck foie gras terrine**

brioche bread, fruit texture variation **extra 11.**

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

\*\*\*

**Asparagus heads and local cheese omelette**

market greens 18.

or

**Salmon steak**

barley and vegetable ragout, marinara shrimp sauce 25.

or

**Turkey blanquette**

truffle oil seared mushroom, potato purée 26.

or

**Duck filet**

potato stew, natural jus 28.

or

**Marinated beef steak**

potato gratin, five pepper and cognac sauce 32.

or

**Duet of sea scallop and Argentinian prawn**

black rice, tarragon shellfish sauce 33.

or

**Red deer steak**

vegetable stack, 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

1 9 7 8