

# LUNCH MENU

WEDNESDAY THE 13<sup>TH</sup> OF SEPTEMBER

**Vegetable cream soup**

fresh chives, balsamic vinegar reduction

or

**Guinea fowl rillettes and Quebec mushroom dome**

mushroom salad, gribiche sauce, cranberry and walnut 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)*

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**Asparagus heads and local cheese omelette**

market greens 18.

or

**Salmon steak**

vegetable and barley ragout, marinara shrimp sauce 25.

or

**Maple lacquered pork mignon**

potato purée, seared mushrooms, rosemary meat jus 26.

or

**Duck leg**

potato stew, tarragon meat jus 28.

or

**Marinated beef steak**

potato pear, five pepper and cognac sauce 32.

or

**Duet of sea scallop and Argentinian prawn**

black rice, shellfish sauce 33.

or

**Red deer steak**

roasted potatoes, boreal sauce 34.

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

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**Saint-Amour sweet fantasy**

coffee, tea, infusion extra 3.



S A I N T - A M O U R

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