

# LUNCH MENU

THURSDAY THE 18<sup>th</sup> OF MAY 2017

**Vegetable cream soup**

fresh chives, balsamic vinegar reduction

or

**Mackerel rillettes**

saffron emulsion, crostini

or

**Asparagus elegance**

quail egg, 1608 cheese, Parma ham, sundried tomato pesto *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)*

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**Asparagus tips and goat cheese omelette**

market greens 18.

or

**Salmon filet**

vegetable barley stew, virgin vinaigrette 25.

or

**Braised pork cheek**

potato and leek purée, cooking jus 27.

or

**Roasted quail suprem**

leg stuffed with foie gras, seared mushrooms, coarsed jus 27.

or

**Beef Mignon**

cromesquis stuffed with Hercule cheese, blue cheese sauce 32.

or

**Sea scallops**

Fregola sarda, fennel confit, white wine and tomato sauce 33.

or

**Red deer**

Béluga lentils, red fruits and meat jus 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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