

LUNCH MENU

VALENTINE'S DAY 2018

Vegetable cream soup

balsamic reduction

or

Finely sliced Wild Boar tongue

vegetables pickles, sauce gribiche, dissociated red wine vinaigrette

or

Semi-cooked confit trout

wasabi cream, saffron and onion marmalade, haring caviar *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)

Asparagus heads and local Québec goats cheese omelette

market greens 18.

or

Salmon steak

barley ragout and white butter sauce 25.

or

stuffed quail supreme

poultry mousseline, polenta, natural jus 27.

or

Slowly cooked pork cheek

potato gratin, carrot purée, braised jus 27.

or

Beef flanc

cheese stuffed mashed potato, Elizabeth blue cheese sauce 32.

or

Duet of scallops and lamb sweetbreads

wilted cabbage, confit potato, meat jus 33.

or

Veal sweetbreads tagliatelle

wild mushrooms and Port wine 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