

LUNCH MENU

THURSDAY 9TH OF NOVEMBER

Vegetable cream soup

balsamic vinegar reduction

or

Confit pheasant leg

confit elderflower, disassociated red wine vinaigrette

or

Tuna tataki

beet purée, raw vegetables **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)

Fleur des Mont local cheese and asparagus tips omelette

market greens 18.

or

Hake steak

herb white rice, fennel, virgin vinaigrette 25.

or

Slow cooked bison cheek

potato purée, seared mushrooms, cooking jus 27.

or

Confit Duck leg

potato gratin, black current jus 27.

or

Marinated beef steak

crispy mashed potato stuffed with cheese, confit shallots, cognac and pepper sauce 32.

or

Duet of sea scallop and Argentinian prawn

black forbidden rice, white wine and tomato sauce 33.

or

Hare saddle stuffed with giblet

wilted cabbage and vegetable, hare jus 33.

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