

LUNCH MENU

Tuesday the 10th of April 2018

Vegetable cream soup

balsamic vinegar reduction

or

Duet of Beef tartar and marinated mussels

avocado mousse and crostini

or

Salmon Gravlax

Alep pepper rice crisp, yuzu emulsion, boreal vinaigrette *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 Comtomme cheese omelette

market greens 18.

or

Salmon steak

fennel confit, lobster sauce 25.

or

Bison cheek

vegetable gratin, braised jus 27.

or

Stuffed rabbit saddles

violet mustard meat jus 27.

or

Beef filet mignon

cheese stuffed mashed potato, five pepper and cognac sauce 32.

or

Scallops and lamb sweetbreads

herb polenta, braising jus 33.

or

Sweetbreads pasta

sautéed mushrooms pearled with truffle oil 36.

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