

LUNCH MENU

Monday the 9th of July 2018

Du Barry cream soup

Balsamic reduction

or

Mackerel brandade

fried egg, confit garlic purée

or

Bourbon smoked beef shoulder

Cherry vinaigrette, roasted cauliflower purée *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 Quebec cheese omelette

market greens 18.

or

Salmon steak

squid ink risotto, virgin vinaigrette 25.

or

Roasted quail

seared mushroom, tarragon jus 27.

or

Rabbit filet

with mushroom in Brick pastry, sweet potato purée, naturel jus 27

or

Duck leg

squash and potato stew, Port wine sauce 27.

or

Beef flank steak

vegetables gratin, five pepper and cognac sauce 29.

or

Sea scallops and shrimps

cauliflower purée, shellfish sauce 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