

# LUNCH MENU

Friday the 12th of October 2018

**Vegetable cream soup**

balsamic vinegar

or

**Venison terrine**

vegetable pickles, red wine vinaigrette

or

**Maple and cranberry marinated salmon**

butternut squash purée, wild berry chutney *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)*

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**Asparagus heads and cheese omelette**

market greens 18.

or

**Arctic char**

barley stew, white wine sauce 25.

or

**Duck leg**

sweet potato purée, red cabbage, black current jus 27

or

**Pork loin**

potato stew, rosemary jus 29.

or

**Milk fed veal strip loin**

potato and bacon terrine, meat jus 30.

or

**Beef medallions**

foie gras cooked potatoes, Port wine sauce 31.

or

**Sea scallops and shrimps**

Mascarpone polenta, shellfish sauce 33.

**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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