

LUNCH MENU

Thursday the 8th of November 2018

Vegetables cream soup

or

Confit pheasant terrine

vegetable pickles, sea buckthorn vinaigrette

or

Marinated salmon

boreal vinaigrette, lemon emulsion, greens *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 tips and smoked salmon omelette

market greens 18.

or

Arctic char fillet

pearled barley, white wine sauce 25.

or

Mustard pork loin

lentils stew, rosemary jus 27.

or

Beef sauté

potato purée, Port wine sauce 29.

or

Bison cheek

wild rice, braising jus 33.

or

Shrimps cassolette

crushed tomato gratin 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