

# LUNCH MENU

Friday the 21th of December 2018

**Leek cream soup**

balsamic vinegar reduction

or

**Fish terrine**

orange emulsion, celeriac in remoulade dressing

or

**Mushroom declinaison**

mushroom tea foam, truffle espuma, cream cheese raviole *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)*

\*\*\*

**Local cheese omelette**

market greens 18.

or

**Artic char**

Vegetable barley stew, crushed tomatoes, virgin vinaigrette 25.

or

**Beef mignon**

potato gratin, port sauce 29.

or

**Duck leg confit**

vegetable gratin, cooking jus 27.

or

**Bison cheek**

Alsacienne sauerkraut and potato, braising juice 33.

or

**Duo of scallop and Argentine shrimps**

celeriac purée, white wine 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