

LUNCH MENU

Thursday the 7st of February

Asparagus cream soup

chives, and balsamic vinegar reduction

or

Game meat terrine

current jam, dissociated vinaigrette

or

Cheese and rosemary short bread

butternut squash soup, northern shrimp, fried snow crabe *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

Salmon bundle stuffed with mussels

vegetable barley stew, white-wine sauce 25.

or

Wild boar duo, rack and flank

roasted potatoes, rosemary jus 29.

or

Crust dodeline quail stuffed with foie gras

Savoie cabbage stew, cooking jus 27.

or

Stuffed turkey leg

potato and leek stew, corsed jus 33.

or

Argentine shrimps stew

pilaf rice, white wine sauce 30.

or

Veal strip loin

vegetable gratin, corsed juice 35

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