

# LUNCH MENU

**Vegetable cream soup**

balsamic vinegar

or

**Smoked butterfish carpaccio and salmon tartar**

wild mint cream

or

**Red deer carpaccio**

strawberry vinaigrette, beetroot and fruits *extra 11.*

or

**Duck foie gras terrine**

brioche bread, textured fruit variations *extra 11.*

*Delicious with a glass of Côteaux du Layon 2015, Domaine de la Bergerie 10. (2oz)*

\*\*\*

**Asparagus tips and cheese omelette**

market greens 18.

or

**Arctic char**

vegetable barley stew, shellfish sauce 25.

or

**Slowly cooked piglet**

celeriac stew with turmeric 27.

or

**Grated duck parmentier**

Comtomme cheese, Butternut carpaccio, natural juice 29.

or

**Scallops and shrimp duet**

creamy Mascarpone polenta, white wine sauce 36.

or

**Beef fillet and blood pudding tartlet**

confite potato, corsed meat jus 33.

**Add to your main course an extra foie gras terrine 9.**

\*\*\*

**Saint-Amour sweet fantasy**



S A I N T - A M O U R

1 9 7 8