

# LUNCH MENU

**Vegetable cream soup**

balsamic vinegar

or

**Salmon brioche bread terrine**

pickled, cappuccino and corn purée

or

**Game meat and foie gras terrine**

celeriac rémoulade, parsley emulsion *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)*

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**Asparagus tips and cheese omelette**

market greens 18.

or

**Sea Trout**

orzo with ratatouille, turmeric and white wine sauce 25.

or

**Foie gras stuffed quail ballotine**

potato and bacon paillason, creamy sauce with seabuckthorn 32.

or

**Shrimps and scallops duet**

mascarpone creamy polenta, tarragon and almond sauce 30.

or

**Sweetbread tagliatelle**

wild mushrooms, truffle oil 36.

or

**Lamb Pithiviers with foie gras**

meat juice and market greens 36.

or

**Pepper and cognac beef sauté**

root vegetable gratin 33.

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

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**Saint-Amour sweet fantasy**



S A I N T - A M O U R

1 9 7 8