

LUNCH MENU

Vegetable creamy soup

fresh chives and balsamic sirop

or

Game meat terrine

potatoes salad with Meaux mustard

dissociate vinaigrette

or

Potatoes and oyster soupe

Granny Smith apple and caviar on toast *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 salad 18.

or

Salmon filet fine herbs and Parmesan crust

soft pepper emulsion, long grain rice 26.

or

Duck leg confit and grill

Mashed and fries potatoes, seasonal vegetables, Meaux mustard sauce 27.

or

Grill scallops

Leek sifflet, polenta with mascarpone

Lobster cream sauce 36.

or

Roasted wapiti

potatoes and bacon terrine, natural meat juice with wild berries 36.

or

Strogonoff beef sauté

shallot confit, celeriac étuvé, squash and leeks 33.

or

Sweetbread fricassé

mushrooms sautés, truffle oil tagliatelle pasta 38.

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

Saint-Amour sweet fantasy

Coffee, tea, tisane extra 3.



S A I N T - A M O U R

1 9 7 8