

LUNCH MENU

Leek creamy soup

reduction of balsam vinegar

or

Marinated artichoke

Fine herbs cake and strawberry coulis

or

Fried supplis with tuna and mahi-mahi

aioli, chorizo *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)

Cheese omelette

market green salad 18.

or

Mahi-mahi filet

wild rice with vegetables, fennel emulsion 27.

or

Glazed pork loin

Mashed and fries potatoes, seasonal vegetables, Corsed juice 27.

or

Grilled scallops

polenta with mascarpone, black olives and sun dried tomatoes
white-wine and sauce 36.

or

Lamb leg

vegetables couscous, rosemary corsed juice 36.

or

Stroganoff beef sauté

mashed potatoes with truffle oil 33.

or

Sweetbread fricassee

mushrooms sautés, tagliatelle pasta with port sauce 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