

# LUNCH MENU

## **Vegetable cream soup**

balsamic reduction and fresh chive

or

## **Grill octopus salad with fennel**

tomatoes emulsion, chips of loppa

or

## **Hare terrine**

rémoulade, red berries jam *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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## **Québec cheese omelette with Parma ham**

market green salad 18.

or

## **Salmon filet**

pilaf rice, tarragon and white wine sauce 27.

or

## **Confit duck parmentier**

market vegetables, meat juice 27.

or

## **Seared scallops and shrimps**

coliflower purée, shellfish sauce 36.

or

## **Farm black chicken thigh stuffed with vegetable**

potatoes and bacon terrine, port sauce 28.

or

## **Beef sauté**

potatoes and leek stew, cognac and pepper sauce 33.

or

## **Nagano pork loin**

vegetables gratin and rosemary juice 28.

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

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## **Saint-Amour sweet fantasy**

**Coffee, tea, tisane extra 3.**



S A I N T - A M O U R

1 9 7 8