

LUNCH MENU

Vegetables cream soup

balsamic reduction and fresh chive

or

Salmonid pyramid

cheese mousse, rémoulade and fir tree emulsion

or

Gaspesian tuna Tataki

seaweed purée, caméline and sea 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)

Québec cheese omelette with Parma ham

market green salad 18.

or

Mahi-mahi filet

creamy polenta with mascarpone, crustacean sauce 29.

or

Pork loin stuffed with mushroom

wild rice, roots vegetables, Meaux mustard sauce 27.

or

Seared scallops and pork belly

mild potatoes, leek and celeriac stew, meat juice 36.

or

Confit duck leg

Savoy cabbage, Jerusalem artichoke purée, reduction juice 28.

or

Beef sauté

sweet potatoes purée, cognac and pepper sauce 33.

or

Veal flank steak

potatoes cake with bacon and leeks, red wine 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