

UNION

1350 - MONTALBERT

Lunch Menu

Starters And Mains

Wild garlic and spinach soup with a sauté of snails and parsnip 12

Cured salmon with apple, radish, cucumber, crème fraîche, lemon zest and dill 13

Tartare of veal with white asparagus, truffle cream, parsley and capers 12

Bucatini with smoked bacon, onions, white wine, cream and Parmesan 12 / 22

Cashew nut hummus with roasted vegetables, a light curry dressing and lime 12 / 22

Parmesan gnocchi with spring onions, field mushrooms and garlic leaf pesto 12 / 22

Fish cake, Tartare sauce and green salad 16

Aromatic chicken bouillon with a foie gras club sandwich 25

Coq au vin with smoked creamed potato, lardons, buttons onions and red wine 18

Baked potato with slow cooked ox cheeks and red wine sauce 17

Double baked Beaufort soufflé with leeks and mushrooms 17

For Two

Crisp smoked bacon, Beaufort and potato cake with a green salad 20 *per person*

Desserts

Tarte tatin with creme Chantilly 12

Warm chocolate and hazelnut brownie 11

Bavarois with blood orange and cardamom 10

Poached clementines with rhubarb 10

UNION crème brûlée 11