

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Pumpkin soup with chestnut pesto and warm Beaufort gougères 14
Salt-baked white beetroot with hazelnut pesto, pear, nut milk and ewe's curd 14
Parfait of foie gras and chicken livers with UNION chutney and chargrilled bread 15
Cured salmon with apple, radish, cucumber, crème fraîche, lemon zest and dill 15
Salad of octopus, puntarella, red onion, fennel, anchovy, orange and chilli 17
Steak tartare with pickled onions and chargrilled country bread 16

Pasta

- Strozzapreti with chicken stock, butter, tarragon and aged parmesan 14
Strozzapreti with mushroom stock, butter, truffles and aged parmesan 30
Agnolotti with pumpkin, chestnuts, brown butter, capers and sage 16

Main Courses

- Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 30
Loin of cod with a lightly curried cauliflower purée, pomegranate, capers and raisins 37
Tarte fine of celeriac, white onion and pear with a salad of Fourme d'Ambert and walnuts 36
Breast of free-range chicken with pumpkin gnocchi, chanterelles, brown butter and sage 34
Daube of ox cheeks with smoked creamed potato, lardons, button onions and red wine 38

Main Courses For Two

- Rack of lamb with gratin dauphinoise, roasted garlic and rosemary 40 per person

Desserts

- Poached rhubarb with clementine 10
Warm rice pudding with prunes and armagnac 12
Warm chocolate fondant with an orange cream 14
Tarte tatin with crème Chantilly 14
UNION crème brûlée 12