

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Pea and ham soup with a soft poached egg and croutons 12
Beetroot cured salmon with pickled cucumber, horseradish, lovage and apple 14
Cashew nut hummus with roasted vegetables, a light curry dressing, and lime 14
Normandy mussels with Savoie cider, creme fraiche, smoked bacon and parsley 13
Salad of endive, Fourme d'Ambert, candied walnuts, beetroot and pear 15
Parfait of foie gras and chicken livers with chargrilled bread 15

Hand Cut Pastas

- Strozzapreti with chicken stock, butter, black truffles and parmesan 30 / 50
Strozzapreti with a bolognese of guinea fowl and root vegetables 13 / 22

Main Courses

- Daube of pork cheeks with smoked creamed potato and caramelised onions 28
Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 26
Confit of duck with scorched onion, endive, hasselback potatoes and pomegranate 27
Smoked haddock with crushed potatoes, leeks, poached egg and grain mustard 31
Pesto glazed octopus with confited summer tomato, cuttlefish & butter beans 34
Spiced lamb kofta with cauliflower, chickpeas, preserved lemon and olives 28

Desserts

- Poached rhubarb with clementines 8
Rice pudding with marmalade and sloe gin 8.5
Bitter chocolate brownie with an orange cream 10
Tarte tatin with creme Chantilly 9
Rum baba 9