

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Pumpkin soup with chestnut pesto and warm Beaufort gougères 14
Cured salmon with apple, radish, cucumber, crème fraîche, lemon zest and dill 18
Salt baked white beetroot with hazelnut pesto, pear, nut milk and ewe's curd 16
Salad of octopus, puntarella, red onion, fennel, anchovy, orange and chilli 20
Parfait of foie gras and chicken livers with UNION chutney and chargrilled bread 15
Steak tartare with pickled onions and chargrilled country bread 16

Pasta

- Strozzapreti cacio e pepe with reblochon 15 / 28
Strozzapreti with chicken stock, butter, truffles and aged parmesan 40 / 60

Main Courses

- Loin of cod with a lightly curried cauliflower puree, pomegranate, capers and raisins 39
Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 30
Breast of duck with caramelised endive, burnt orange puree and hasselback potatoes 37
Cashew nut hummus with roasted vegetables, a spiced apple dressing, nut milk and lime 30
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

- Blood orange and rhubarb trifle 14
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