

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Steak tartare with chargrilled baguette 16
Field mushroom soup with thyme Chantilly and croutons 12
Salt baked white beetroot with a truffled walnut pesto, pear and ewe's curd 13
Cashew nut hummus with roasted vegetables, a light curry dressing and lime 14
Beetroot cured salmon with pickled cucumber, crème fraiche and horseradish 14
Hand cut strozzapreti with a ragout of aged beef and parmesan 13
Parfait of foie gras and chicken livers with toast and chutney 15

Main Courses

- Breast of duck with roasted root vegetables and sweet & sour orange 30
Daube of ox cheek with creamed potato, button onions, lardons and red wine 28
Breast of chicken with pumpkin gnocchi, chanterelles, leeks and roasting juices
29
Fillet of cod with a hasselback potato, celeriac puree and truffled hazelnut pesto
31
Toulouse sausage with a caramelised onion, lentils, melted trotter and mustard 25
Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 24
Macaroni cheese with wild mushrooms and parmesan 22

Desserts

- Prune and Armagnac tart 9
Chocolate, coffee and almond cream 8
Rice pudding with roasted pear and Genepi 8.5
Caramelised oranges with cardamom 8
Tarte tatin 9