

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Wild garlic and spinach soup with a sauté of snails and parsnip 15
Salt baked white beetroot with hazelnut pesto, pear, nut milk and ewe's curd 13
Cured salmon with apple, radish, cucumber, crème fraiche, lemon zest and dill 14
Salad of octopus, puntarella, red onion, fennel, anchovy, orange and chilli 16
Tartare of veal with white asparagus, truffle cream, parsley and capers 15

Starter For Two

- Aromatic chicken bouillon with a foie gras club sandwich 15 *per person*

Hand Cut Pasta

- Strozzapreti with mushroom stock, butter, black truffles and parmesan 25 / 45
Parmesan gnocchi with spring onions, field mushrooms and garlic leaf pesto 16 / 26
Bucatini with smoked bacon, onions, white wine, cream and Parmesan 16 / 26

Main Courses

- Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 27
Olive oil poached loin of cod with confit butternut squash, spinach and pine nuts 36
Daube of ox cheeks with smoked creamed potato, lardons, button onions and red wine 34
Roast calves sweetbreads with purée of celeriac, burnt leeks, lemon and capers 42
Roulade of free-chicken and mushrooms with a tart of onions, anchovy 30
Cashew nut hummus with roasted vegetables, a light curry dressing and lime 25

Main Courses For Two

- Rack of lamb thyme, broccoletti, confit garlic and gratin Dauphinois 35 *per person*

Desserts

- UNION crème brûlée 11
Poached rhubarb with clementine 10
Warm chocolate and hazelnut brownie 11
Bavarois with blood orange and cardamom 10
Tarte Tatin with crème Chantilly 12