

UNION

1350 - MONTALBERT

Dinner Menu

Sharing starters and a choice of main €45

*Sourdough bread, Savoie butter and smoked salt
Truffled chicken bouillon*

Starters to share

Parfait of foie gras and chicken livers, cranberry jelly
Roasted cashew hummus with a light curry dressing and endive leaves
Genepi cured salmon with pickled cucumber, horseradish, creme fraiche and dill
Goats cheese croustades with pickled walnut puree
Salt baked beetroot with hazelnut pesto
Beaufort and ham croquettes
Green salad

Mains

Fillet of salmon with spiced lentils, yoghurt, lime zest and coriander
Breast of duck with a tart fine of caramelised endive, crushed turnip and orange
Roast fillet cod with butter beans, preserved tomato, nduja and extra virgin olive oil
Hand cut strozzapretti with Perigord truffles, chicken oysters, leeks and parmesan
Glazed hispi cabbage with smoked butter, artichoke, truffled egg and cauliflower
Daube of beef with creamed potato, caramelised onions, lardons and red wine
Double baked cheese soufflé with Beaufort d'ete and green salad

Desserts €10

Lemon tart
Chocolate mousse with Bourbon caramel and orange
Clementine sorbet with yoghurt foam and meringue
Creme caramel with golden raisins
Tarte tatin

Cheese €12

Beaufort, Tomme de Savoie, Reblochon

Canelés de Bordeaux