

# UNION

1350 - MONTALBERT

## Dinner Menu

Sharing starters and a choice of main course €45

*Homemade bread, butter and smoked salt  
Truffled chicken bouillon*

### Starters to share

Salt baked beetroot with hazelnut pesto  
Burrata with tardivo, blood orange, pine nuts and chilli  
Genepi cured salmon with pickled cucumber, horseradish, creme fraiche and dill  
Roasted cashew hummus with a light curry dressing and endive leaves  
Goats cheese croustades with pickled walnut puree  
Beaufort and ham croquettes

### Main Courses

Sea bream fillet with butter beans, preserved tomato and nduja  
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  
Glazed hispi cabbage with smoked butter, artichoke, truffled egg and cauliflower  
Daube of beef with creamed potato, caramelised onions, lardons and red wine  
Hand cut strozzapretti with Perigord truffles, chicken, leeks and parmesan  
Double baked Beaufort soufflé with buttered leeks and mushrooms

### Desserts €10

Tarte au citron  
Chocolate mousse with Bourbon caramel and orange  
Rhubarb fool  
Tarte Tatin

*Canelés de Bordeaux*