

UNION

1350 - MONTALBERT

Lunch Menu

Starters

- Pumpkin soup with chestnut pesto and warm Beaufort gougères 14
Salt-baked white beetroot with hazelnut pesto, pear, nut milk and ewe's curd 14
Parfait of foie gras and chicken livers with UNION chutney and chargrilled bread
15
Cured salmon with apple, radish, cucumber, crème fraîche, lemon zest and dill 15
Salad of octopus, puntarella, red onion, fennel, anchovy, orange and chilli 17
Steak tartare with pickled onions and chargrilled country bread 16

Pasta

- Strozzapreti with chicken stock, butter, tarragon and aged parmesan 14 / 26
Strozzapreti with mushroom stock, butter, truffles and aged parmesan 30 / 50
Agnolotti with pumpkin, chestnuts, brown butter, capers and sage 16 / 28

Main Courses

- Feuilleté of chicken, leeks and mushrooms with creamed potato 25
Loin of cod with a lightly curried cauliflower puree, pomegranate, capers and
raisins 32
Baked potato with pulled ox cheeks, cavolo nero and red wine sauce 25
Double baked Beaufort soufflé with leeks and mushrooms 22

Main Courses For Two

- Rack of lamb with gratin dauphinoise, roasted garlic and rosemary 40 per person

Desserts

- Poached rhubarb with clementine 10
Warm rice pudding with prunes and armagnac 12
Warm chocolate fondant with an orange cream 14
Tarte tatin with creme Chantilly 14
UNION crème brûlée 12