

# UNION

1350 - MONTALBERT

## Lunch Menu

### Starters And Mains

Onion and cider soup with thyme Chantilly and a crisp parmesan straw 9  
Cured salmon with apple, radish, cucumber, crème fraiche, lemon zest and dill 13  
Steak tartare with pickled onions and chargrilled country bread 11

Bucatini with smashed sausage, white wine, fennel, garlic and chilli 12 / 20  
Cashew nut hummus with roasted vegetables, a light curry dressing and lime 10 / 19  
Agnolotti of Beaufort and Tomme de Savoie with a thyme and bacon cream 12 / 20

Aromatic chicken bouillon with a foie gras club sandwich 22  
Coq au vin with smoked creamed potato, lardons, buttons onions and red wine 18  
Olive oil poached loin of cod with butter beans, baked fennel, green sauce and chilli 26  
Baked potato with slow cooked ox cheeks and red wine sauce 17  
Double baked Beaufort soufflé with leeks and mushrooms 17

### For Two

Roast free-range chicken with macaroni cheese and green salad (pre order) 22 *per person*  
Baked Reblochon with grilled potatoes wrapped in bacon and a green salad 20 *per person*

### Desserts

Tarte tatin with creme Chantilly 9  
Warm rice pudding with roasted pear 8  
Warm chocolate fondant with an orange cream 9  
Poached rhubarb with clementine 8