

UNION

1350 - MONTALBERT

Lunch Menu

Homemade bread, butter and smoked salt

Starters

- Mushroom soup with foie gras crostini and thyme 9
- Warm brandade of salt cod with a soft poached egg and truffle 11
- Genepi cured salmon with pickled cucumber, horseradish, creme fraiche and dill 12
- Cashew hummus with warm roasted vegetables and a light curry dressing 11
- Ox cheek croquettes with beetroot salad and horseradish mayonnaise 9
- Burrata with tardivo, blood orange, olive oil and chilli 12

Main courses

- Confit duck leg with coco beans, bacon and mustard 21
- Double baked Beaufort soufflé with buttered leeks and mushrooms 19
- UNION bacon cheeseburger with smoked onion confit, hand cut chips and nduja cream 18
- Warm salad of chicken with celeriac slow, mushrooms, potato crisps and herbs 19
- Daube of ox cheeks with creamed potato, button onions, lardons and red wine 22
- Hand cut bucatini with pork bolognese 17

For two people:

UNION Fish pie with sprouting broccoli 16 per person

Desserts

- Rhubarb fool 10
- Warm bitter chocolate fondant 10
- Sticky toffee pudding 10