

UNION

Sourdough bread, Savoie butter and smoked salt

Starters €12

Onion soup, thyme chantilly and Beaufort croquettes
Genepi cured salmon with pickled cucumber, horseradish, crème
fraîche and dill
Parfait of foie gras and chicken livers with toasted country bread
Cashew hummus with warm roasted vegetables and a light curry
dressing
Burrata with extra virgin olive oil, blood orange, pomegranate,
pistachio and chilli
Hand cut strozzapretti with chicken stock, Perigord truffles and
parmesan €25

Main courses €20

Double baked cheese soufflé with Beaufort d'été and green salad
Warm brandade of salt cod with soft poached eggs,
leeks, lemon zest and olive oil
Daube of beef with creamed potato, button onions,
mushrooms and lardons
Breast of chicken with a gratin of cauliflower,
hispi cabbage and tarragon
Warm caramelised shallot and chanterelle tart
with green salad and parmesan
Baked Vacherin Mont D'Or with roasted bacon potatoes
(for 2, €20 per person)

Desserts €10

Crème caramel with golden raisins
Chocolate mousse with Bourbon caramel and orange
Tate Tatin
Nespresso affogato

Cheese €12

Beaufort
Tomme de Savoie
Reblochon

Coffee and Cannelés de Bordeaux €4