

UNION

€45 for two courses

Sourdough bread, Savoie butter and smoked salt
Truffled chicken bouillon/cep tea

Starters - to share

Genepi cured salmon with pickled cucumber, horseradish,
crème fraîche and dill
Parfait of foie gras and chicken livers, cranberry jelly
Roasted cashew hummus with a light curry dressing and endive leaves
Goats cheese croustades with pickled walnut puree
Salt baked beetroot with hazelnut pesto
Beaufort and ham croquettes
Green salad

Main courses - to order

Glazed hispi cabbage with smoked butter, artichoke,
truffled egg and cauliflower
Double baked cheese soufflé with Beaufort d'été and green salad
Fillet of salmon with spiced lentils, yoghurt, lime zest and coriander
Roast cod with butter beans, preserved tomato, n'duja
and extra virgin olive oil
Daube of beef with creamed potato, caramelised onions, lardons and red wine
Hand cut strozzapretti with Perigord truffles, chicken oysters,
leeks and parmesan
Breast of duck with a tarte fine of caramelised endive, crushed
turnip and orange

Desserts

€10

Tarte Tatin

Lemon tart

Chocolate mousse with Bourbon caramel and orange

Clementine sorbet with yoghurt foam and meringue

Crème caramel with golden raisins

Cheese

€12

Beaufort

Tomme de Savoie

Reblochon

Cannelés de Bordeaux