

UNION

€45 for two courses

Sourdough bread, Savoie butter and smoked salt
Truffled chicken bouillon

Starters - to share

Genepi cured salmon with pickled cucumber, horseradish, crème fraîche and dill
Parfait of foie gras and chicken livers, raisin jelly
Roasted cashew hummus with a light curry dressing and endive leaves
Goat's cheese croustades with pickled walnut purée
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
Filet of salmon with spiced lentils, yoghurt, lime zest and coriander
Roast cod with butter beans, preserved tomato, nduja 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
Prune and armagnac tart
Chestnut financier with roasted pear and Genepi
Lemon cream with clementine and beignets
Crème caramel with golden raisins

Cheese

€12

Beaufort
Tomme de Savoie
Reblochon

Cannelés de Bordeaux