

# 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