

# UNION

Sourdough bread, Savoie butter and smoked salt

## Starters

Truffled chicken bouillon, Beaufort, leek and ham croquettes  
Genepi cured salmon with pickled cucumber, horseradish, creme fraiche and dill  
Parfait of foie gras and chicken livers, pain de campagne grillée  
Roasted cashew hummus with a light curry dressing and endive leaves

## Main courses

Double baked cheese soufflé with Beaufort d'ete and green salad  
Filet of cod with spiced cauliflower puree and vinaigrette of raisins and capers  
Hand cut strozzapretti with a ragout of aged beef and parmesan  
Leg of duck with a tart fine of caramelised endive, crushed turnip and orange

## Desserts

Prune and armagnac tart  
Lemon cream with blueberries and beignets  
Crème de citron, myrtilles, beignets  
Nespresso affogato

## Cheese

Beaufort  
Tomme de Savoie  
Reblochon

Coffee and Cannelés de Bordeaux