

UNION

1350 - MONTALBERT

Lunch Menu

Parsley and garlic soup with thyme croutons	10
Parfait of foie gras and chicken livers with chargrilled bread	13
Cashew nut hummus with roasted vegetables, light curry dressing and lime	12/19
Hand cut Strozzapreti with a ragout of oxtail, field mushrooms and red wine	13/20
Beaufort and Tomme agnolotti with a bacon cream	14/22
A cup of chicken bouillon with a truffled Beaufort toasted sandwich	20
Feuilleté of free-range chicken, leeks and chanterelles with tarragon	20
Baked potato with pulled ox cheek, button onions, lardons and red wine	17
Fillet of sea bream with preserved summer tomatoes, rocket and pesto	22
Double baked Beaufort soufflé with leeks and mushrooms	17

For two

Baked Reblochon with crispy potatoes wrapped in bacon and a green salad 18 pp

Desserts

Poached rhubarb with clementines	8
Rice pudding with marmalade and sloe gin	8.5
Salted mocha toffee with hazelnut cream	9
Tarte Tatin with creme Chantilly	9
Rum baba	9

Cannelés de Bordeaux 5