

# UNION

1350 - MONTALBERT

## **Dinner a la carte**

### Starters

- Field mushroom soup with thyme Chantilly and croutons 12  
UNION bresaola with pickled mushrooms and celeriac remoulade 15  
Salt baked white beetroot with a truffled walnut pesto, pear and ewe's curd 13  
Cashew nut hummus with roasted vegetables, a light curry dressing and lime 14  
Beetroot cured salmon with pickled cucumber, crème fraiche and horseradish 14  
Hand cut strozzapreti with a ragout of aged beef and parmesan 13  
Parfait of foie gras and chicken livers with toast and chutney 15

### Main Courses

- Breast of duck with roasted root vegetables and sweet & sour orange 30  
Daube of ox cheek with creamed potato, button onions, lardons and red wine 28  
Toulouse sausage with a caramelised onion, lentils, melted trotter and mustard 25  
Fillet of cod with a hasselback potato, celeriac puree and truffled hazelnut pesto 31  
Breast of chicken with pumpkin gnocchi, chanterelles, leeks and roasting juices 29  
Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 24  
Macaroni cheese with wild mushrooms and parmesan 22

### Desserts

- Chocolate, coffee and almond cream 8  
Rice pudding with roasted pear and Genepi 8.5  
Caramelised oranges with cardamom 8  
Tarte tatin 9