

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Parsley veloute with a poached egg and croutons 13
Terrine of venison and pork with prunes and green peppercorns 15
Beetroot cured salmon with pickled cucumber, crème fraiche and horseradish 14
Cashew nut hummus with roasted vegetables, nut milk, curry dressing and lime 14
Salad of organic eggs, leek hearts and button mushrooms with a light truffle cream 14
Parfait of foie gras and chicken livers with toast and chutney 15
Hand cut strozzapreti with garlic leaf and basil pesto 13

Main Courses

- Breast of duck with roasted root vegetables and sweet & sour orange 30
Confit of goose leg with a saute of chanterelles, onions, potatoes and garlic 30
Daube of ox cheek with creamed potato, button onions, lardons and red wine 28
Fillet of cod with a hasselback potato, celeriac puree and truffled hazelnut pesto 31
Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 24
Feuilleté of free range chicken, leeks and chanterelles with tarragon 24
Macaroni cheese with wild mushrooms and parmesan 22

Desserts

- Treacle tart with creme fraiche 8.5
Cream of cheesecake with winter jelly 9
Rice pudding with roasted pear and Genepi 8.5
Caramelised oranges with cardamom 8
Smashed chocolate brownie 9
Tarte tatin 9