

# UNION

1350 - MONTALBERT

## Lunch Menu

Salad of mixed leaves with shallots and herbs 8.5

Parsley veloute with a poached egg and croutons 10

Parfait of foie gras and chicken livers with toast and chutney 15

Beetroot cured salmon with pickled cucumber, crème fraiche and horseradish 12

Cashew nut hummus with roasted vegetables, light curry dressing and lime 11/19

Hand cut strozzapreti with a ragout of beef and parmesan 9.5/16

Macaroni cheese with Beaufort and aged parmesan 14.5

Feuilleté of free range chicken, leeks and chanterelles with tarragon 18.5

Brandade of salt cod with hispi cabbage, crisp shallots and a soft poached egg 17

Toulouse sausage with caramelised onions, lentils, mustard and honey 18

Confit of duck with roasted root vegetables and sweet & sour orange 19

Double baked Beaufort soufflé with leek and mushroom fondue 15

Baked potato with pulled ox cheek, lardons and horseradish 19

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