



PAR
LILIAN DOUCHET

THE RESTAURANT IS OPEN
FROM TUESDAY TO SATURDAY.

LUNCH
12 P.M - 2 P.M

DINNER
7 P.M - 10 P.M



@DAME.AUGUSTINE

PHONE NUMBER : 01 83 92 85 98

EMAIL : CONTACT@DAMEAUGUSTINE.COM

LUNCH MENU DURING THE WEEK

STARTER+MAIN +DESSERT 35 EUROS (PLATE WITH *)

STARTERS

PERFECT EGG* - 11

Perfect egg, variation of peas, smoked bacon, curry oil

SWEET POTATO* - 10

Crunchy sweet potatoes, sour cream, pesto with fresh herbs, coriander

GRAVLAX SALMON - 15

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

CRISPY SHRIMPS - 17

Crispy blue shrimps, fine herbs mayonnaise, radishes, watercress

MAINS

SELECTED BEEF*- 21

Piece of beef, carrot puree with brown butter, sand carrot iced, iodized beef sauce

FISH OF THE DAY* - 22

Fish of the day, mashed potatoes with fine herbs, butter white, samphire

SUGGESTION FROM THE CHEF* - 24

More information to request from our team

CONFIT LAMB - 28

Pulled lamb shoulder, oriental vegetables, roasted almonds, lamb jus

DESSERTS

CHEESE* - 12

Brie de Meaux stuffed according to the Chef's inspirations

CHOCOLATE - 13

Warm chocolate mousse, buckwheat ice cream, salted butter caramel, peanut streusel

DESSERT OF THE DAY* - 12

More information to request from our team

DINNER MENU AND WE

STARTERS

POTATO - 12

Roasted potato with thyme, potato siphon, seaweed tartare, crispy peanuts

PERFECT EGG - 11

Perfect egg, variation of peas, smoked bacon, curry oil

SALMON GRAVLAX - 15

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

CRISPY SHRIMPS - 17

Crispy blue shrimps, herbs mayonnaise, radishes, watercress

MAINS

CONFIT LAMB - 28

Pulled lamb shoulder, oriental vegetables, roasted almonds, lamb jus

PEARLY SEA BASS - 30

Pearly sea bass, mashed potatoes with fine herbs, butter white, trout eggs and samphire

DUCK BREAST - 32

Duck breast, crispy-soft sweet potato, fresh cheese, orange sauce

CAULIFLOWER - 24

Cauliflower risotto, creamy cauliflower, date chutney, tandoori emulsion

SUPREME POULTRY - 28

Roasted Maine poultry supreme, zebra artichokes with lemon and black garlic, fried capers, buttered poultry sauce

DINNER MENU AND WE

INTERLUDE

CHEESE - 12

Brie de Meaux stuffed according to the Chef's inspirations

DESSERTS

STRAWBERRY - 14

Fresh strawberries, pistachio financier, basil cream, strawberry/basil sorbet

CHOCOLATE - 13

Warm chocolate mousse, buckwheat ice cream, salted butter caramel, peanut streusel

LIKE A MONT-BLANC - 14

Variation around chestnut, segments of fresh orange, milk sorbet

CHILDREN MENU - 19

MAIN / DESSERT

according to seasonal products

MENU DÉGUSTATION - 66

FOOD & WINE PAIRINGS

We offer you a selection of 4 wines to go with your tasting.
4 glasses (12cl) - 35 euros

SALMON GRAVLAX

Gravlax salmon, candied beetroots, roasted almonds,
glazed horseradish

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PEARLY SEA BASS

Pearly sea bass, mashed potatoes with fine herbs, butter
white, trout eggs and samphire

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CONFIT LAMB

Pulled lamb shoulder, oriental vegetables, roasted
almonds, lamb jus

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CHOCOLATE

Warm chocolate mousse, buckwheat ice cream,
salted butter caramel, peanut streusel

MENU SIGNATURE - 86

ACCORD METS & VINS

- We offer you a selection of 5 wines to go with your tasting.
5 glasses (12cl) - 42 euros
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SALMON GRAVLAX

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

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CRISPY SHRIMPS

Crispy blue shrimps, herb mayonnaise, radishes, watercress

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PEARLY SEA BASS

Pearly sea bass, mashed potatoes with fine herbs, butter white, trout eggs and samphire

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SUPREME POULTRY

Roasted Maine poultry supreme, zebra artichokes with lemon and black garlic, fried capers, buttered poultry sauce

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CHEF'S PRE-DESSERT

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CHOCOLATE

Warm chocolate mousse, buckwheat ice cream, salted butter caramel, peanut streusel

The page is decorated with watercolor illustrations of olive branches and olives. The top corners feature green leaves and small green splatters. The left side shows a branch with several ripe, reddish-brown olives. The bottom corners also show olive branches, with the bottom-left one having more autumnal, brownish leaves. The text is centered on a white background.

FOOD & WINE PAIRINGS

SELECTION OF WINES FOR OUR MENUS

4 glasses (12cl) - 35

5 glasses (12cl) - 42

Net prices, service included.