Dame Augustine

THE RESTAURANT IS OPEN
FROM MONDAY TO SATURDAY.

| LUNCH | DINNER |
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| 12 P.M - 2 P.M | 7 P.M - 10 P.M |

@DAME.AUGUSTINE

PHONE NUMBER : 01 83 92 85 98

EMAIL : CONTACT@DAMEAUGUSTINE.COM

# A LA CARTE

## STARTERS

### POTATO - 12
Truffled potato risotto, potato espuma, crispy hazelnuts

### PERFECTLY COOKED EGG - 12
Garlic cream and brown butter,
New Zealand spinach with candied lemon

### PRAWN - 15
Open ravioli of prawns, fragrant thaï vegetables, prawns emulsion

### SCALLOP CARPACCIO - 19
Ponzu vinaigrette with sesame,
coral roe tarama and chives

## MAINS

### ABERDEEN PGI BAVETTE (SCOTLAND) - 30
Scottish PGI Aberdeen Bavette, crispy potatoes millefeuille, beef jus

### CAULIFLOWER - 24
Peppery cauliflower stew, Bleu d'Auvergne cheese, Beaufort emulsion

### PORK BELLY - 29
Confit pork belly, braised endive, cheese béchamel, intense jus

### TROUT - 28
Pink-cooked trout, roasted parsnip, mushroom duxelles, chive beurre blanc

### ROASTED DUCKLING - 30
Roasted duckling, Middle Eastern-inspired vegetables, almonds, sweet-and-sour jus

# A LA CARTE

## DESSERTS

### RICE PUDDING - 11
Vanilla-infused rice pudding, almond streusel, buckwheat ice cream

### APPLE- 12
Tatin style, streusel, light mousse, apple hibiscus sorbet

### CHOCOLATE - 13
Warm chocolate mousse, Tonka ice cream, chocolate streusel

### PEAR - 12
Poached pear, Timut pepper whipped cream, miso caramel ice cream

## CHILDREN MENU - 19

### MAIN / DESSERT
according to seasonal products

Net prices, service included.

# LUNCH MENU

## FROM MONDAY TO FRIDAY
## FOR LUNCHTIME

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## STARTER + MAIN + DESSERT
## 35€

According to the inspirations of the week

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# TASTING MENU - 68

## PERFECTLY COOKED EGG

Garlic cream and brown butter,
New Zealand spinach with candied lemon

## PRAWNS RAVIOLI

Open ravioli of prawns, fragrant thaï vegetables,
prawns emulsion

## TROUT

Pink-cooked trout, roasted parsnip, mushroom duxelles,
chive beurre blanc

OR

## ROASTED DUCKLING

Roasted duckling, Middle Eastern-inspired vegetables,
almonds, sweet-and-sour jus

## CHOCOLATE

Mousse chocolat tiède, glace chocolat Tonka, streusel
chocolat

THIS MENU IS AVAILABLE IN A VEGETARIAN VERSION.
ASK OUR TEAM FOR MORE INFORMATION.

Net prices, service included.

# CHEF'S SIGNATURE MENU - 86

(AVAILABLE ONLY FOR DINNER UNTIL 9.25PM)

## SCALLOP CARPACCIO

Ponzu vinaigrette with sesame,
coral roe tarama and chives

## PRAWNS

Open ravioli of prawns, fragrant thaï vegetables, prawns emulsion

## TROUT

Pink-cooked trout, roasted parsnip, mushroom duxelles,
chive beurre blanc

## DUCKLING

Roasted duckling, Middle Eastern-inspired vegetables,
almonds, sweet-and-sour jus

## APPLE

Tatin style, steusel, light mousse,
apple hibiscus sorbet

## CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream,
chocolate streusel

Net prices, service included.