Dame Augustine

THE RESTAURANT IS OPEN
FROM MONDAY 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

A LA CARTE

STARTERS

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

SMOKED STRACCIATELLA - 13
Smoked stracciatella, confit beetroot spaghetti, red berry vinaigrette

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

SEA BREAM CEVICHE - 16
Sea bream ceviche, kiwi-avocado sorbet, coriander and coconut sauce

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 zucchinis, lightly spicy jalapenos sauce

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

FIG - 13
Honey-roasted figs, yogurt mousse, cinnamon 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

STARTER + MAIN + DESSERT
35€

According to the inspirations of the week

TASTING MENU - 68

SMOKED STRACCIATELLA

Smoked stracciatella, confit beetroot spaghetti, red berry vinaigrette

PRAWNS RAVIOLI

Open ravioli of prawns, fragrant thaï vegetables, prawns emulsion

TROUT

Pink-cooked trout, roasted zucchinis, lightly spicy jalapenos sauce

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)

SEA BREAM CEVICHE

Sea bream ceviche, kiwi-avocado sorbet, coriander and coconut sauce

PRAWNS

Open ravioli of prawns, fragrant thaï vegetables, prawns emulsion

TROUT

Pink-cooked trout, roasted zucchinis, lightly spicy jalapenos sauce

DUCKLING

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

FIG

Honey-roasted figs, yogurt mousse, cinnamon sorbet

CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel

Net prices, service included.