



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

PERFECT EGG - 11

Perfect egg, corn velouté, smoked chili ice cream, chicory
whipped cream

MORBIER- 13

Confit potatoes, haddock, roasted Morbier mousse, garlic toasts

SCALLOP - 17

Scallop carpaccio with coral cream, citrus vinaigrette, sesame oil

PRAWN RAVIOLI - 16

Open prawn ravioli, Chinese cabbage, kaffir lime emulsion, coconut milk

MAINS

ANGUS BEEF STEACK - 34

Angus beef steak (Uruguay), potato millefeuille,
black garlic condiment

PEARLY MEAGRE - 32

Seared meagre fillet, braised cauliflower with tarragon,
beurre blanc

GNOCCHIS - 24

Potatoes gnocchis with Beaufort cheese, roasted chanterelles,
pumpkin purée

ROASTED POULTRY - 28

Roasted poultry supreme, parsnip medley, hazelnuts,
poultry juice with butter

DUCKLING FROM ROUEN - 30

Roasted duckling, carrots medley, toasted almonds, sweet
and sour curry juice



A LA CARTE

CHEESE - 12

Brie de Meaux stuffed with nuts and
fresh herbs, green salad

DESSERTS

RICE PUDDING - 12

Rice pudding, caramel and cardamom ice cream, peanuts

PEAR - 13

Hibiscus-poached pear, muesli, pear sorbet fromage blanc mousse

CHOCOLATE - 13

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel

APPLE - 13

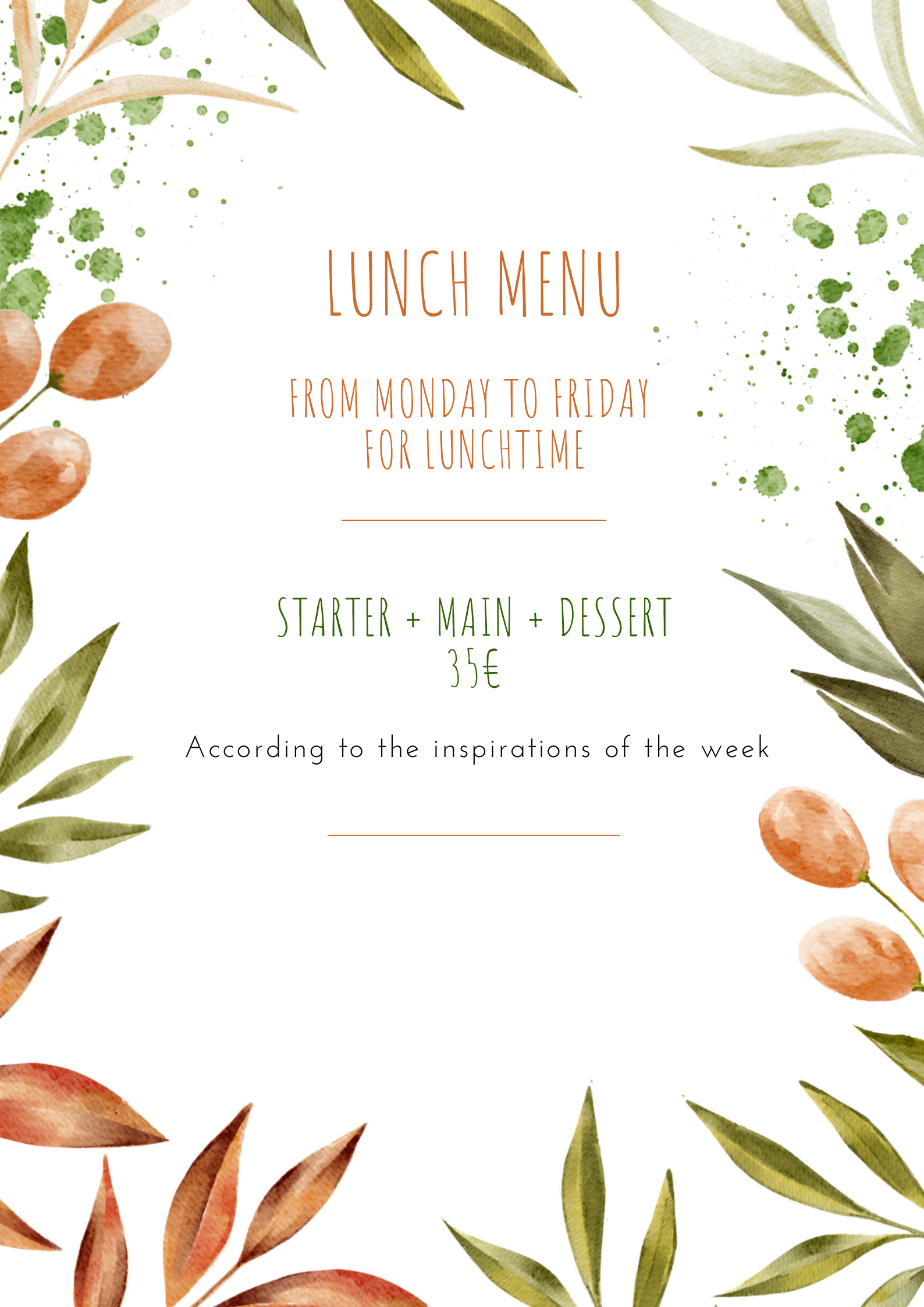
Apple Tatin, almonds streusel, vanilla raw cream, miso sorbet



CHILDREN MENU - 19

MAIN / DESSERT

according to seasonal products

The page is decorated with watercolor illustrations of autumn foliage. In the top-left corner, there are green leaves and small green berries. In the top-right corner, there are green leaves and small green berries. In the bottom-left corner, there are brown and orange leaves. In the bottom-right corner, there are green leaves and orange berries.

LUNCH MENU

FROM MONDAY TO FRIDAY
FOR LUNCHTIME

STARTER + MAIN + DESSERT
35€

According to the inspirations of the week

MENU DÉGUSTATION - 68

PERFECT EGG

Perfect egg, corn velouté, smoked chili ice cream,
chicory whipped cream

MORBIER CHEESE

Confit potatoes, haddock, roasted Morbier mousse,
garlic toasts

PEARLY MEAGRE

Seared meagre fillet, braised cauliflower with tarragon,
beurre blanc

OR

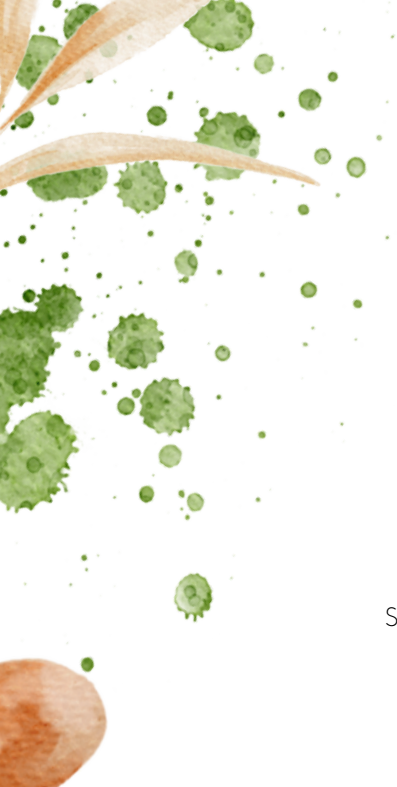
ROASTED POULTRY

Roasted poultry supreme, parsnip medley, hazelnuts,
poultry juice with butter

APPLE

Apple Tatin, almonds streusel, vanilla raw cream,
miso sorbet

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



MENU SIGNATURE - 86

(AVAILABLE ONLY FOR DINNER UNTIL 9.25PM)

SCALLOP

Scallop carpaccio with coral cream, citrus vinaigrette, sesame oil

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PRAWN RAVIOLI

Open prawn ravioli, Chinese cabbage, kaffir lime emulsion, coconut milk

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PEARLY MEAGRE

Seared meagre fillet, braised cauliflower with tarragon, beurre blanc

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DUCKLING FROM ROUEN

Roasted duckling, carrots medley, toasted almonds

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PEAR

Hibiscus-poached pear, pear sorbet, fromage blanc mousse

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CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel

