



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

ARANCINI- 12

Arancini, mushrooms variation, Auvergne blue cheese emulsion

SCALLOP - 17

Scallop carpaccio with coral cream, citrus vinaigrette, sesame oil

MACKEREL - 14

Flame-grilled mackerel, tandoori potato, smoked buttermilk emulsion

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

SEASONAL PROFITEROLE - 11

Profiterole with seasonal flavor

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

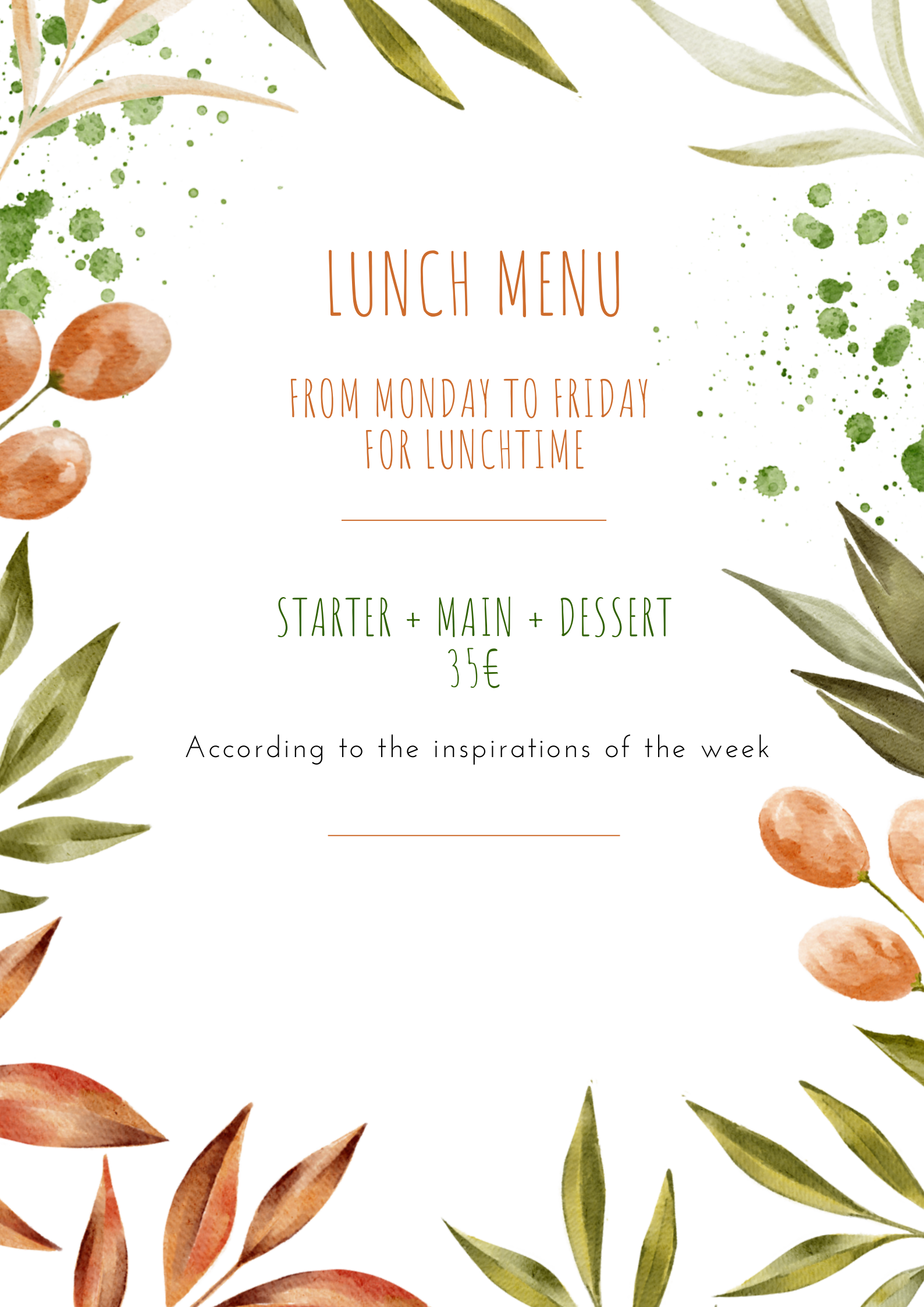


CHILDREN MENU - 19

MAIN / DESSERT

according to seasonal products

Net prices, service included.

The page is decorated with watercolor illustrations of autumn foliage. In the top-left and bottom-left corners, there are clusters of green leaves and small green berries. In the top-right and bottom-right corners, there are clusters of green leaves and larger, reddish-brown berries. The central text is framed by these decorative elements.

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

MACKEREL

Flame-grilled mackerel, tandoori potatoes, smoked
buttermilk emulsion

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

ARANCINI

Arancini, mushrooms variations, Auvergne blue emulsion

PEARLY MEAGRE

Seared meagre fillet, braised cauliflower with tarragon,
beurre blanc

DUCKLING FROM ROUEN

Roasted duckling, carrots medley, toasted almonds

PEAR

Hibiscus-poached pear, pear sorbet, fromage blanc mousse

CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream,
chocolate streusel
