



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

TOMATO - 13

Heirloom tomatoes with smoked paprika, marinated tuna, feta ice cream, homemade gazpacho

SMOKED STRACCIATELLA - 12

Smoked stracciatella, confit beetroot spaghetti, red berry vinaigrette

PRAWN - 15

Open ravioli of prawns, fragrant thai 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, Provençal vegetables, intense satay jus

TROUT - 28

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

ROASTED DUCKLING - 30

Roasted duckling fillet, braised red cabbage, labneh, raspberry jus



A LA CARTE

DESSERTS

RICE PUDDING - 11

Rice pudding infused with Tonka bean, almond streusel, raspberry sorbet

STRAWBERRY - 13

Fresh strawberries, pistachio financier, strawberry-basil sorbet

CHOCOLATE - 13

Warm chocolate mousse, Tonka ice cream, chocolate streusel

NECTARINE - 12

Nectarines infused with rosemary, Fromage Blanc ice cream, meringue shards

CHILDREN MENU - 19

MAIN / DESSERT

according to seasonal products

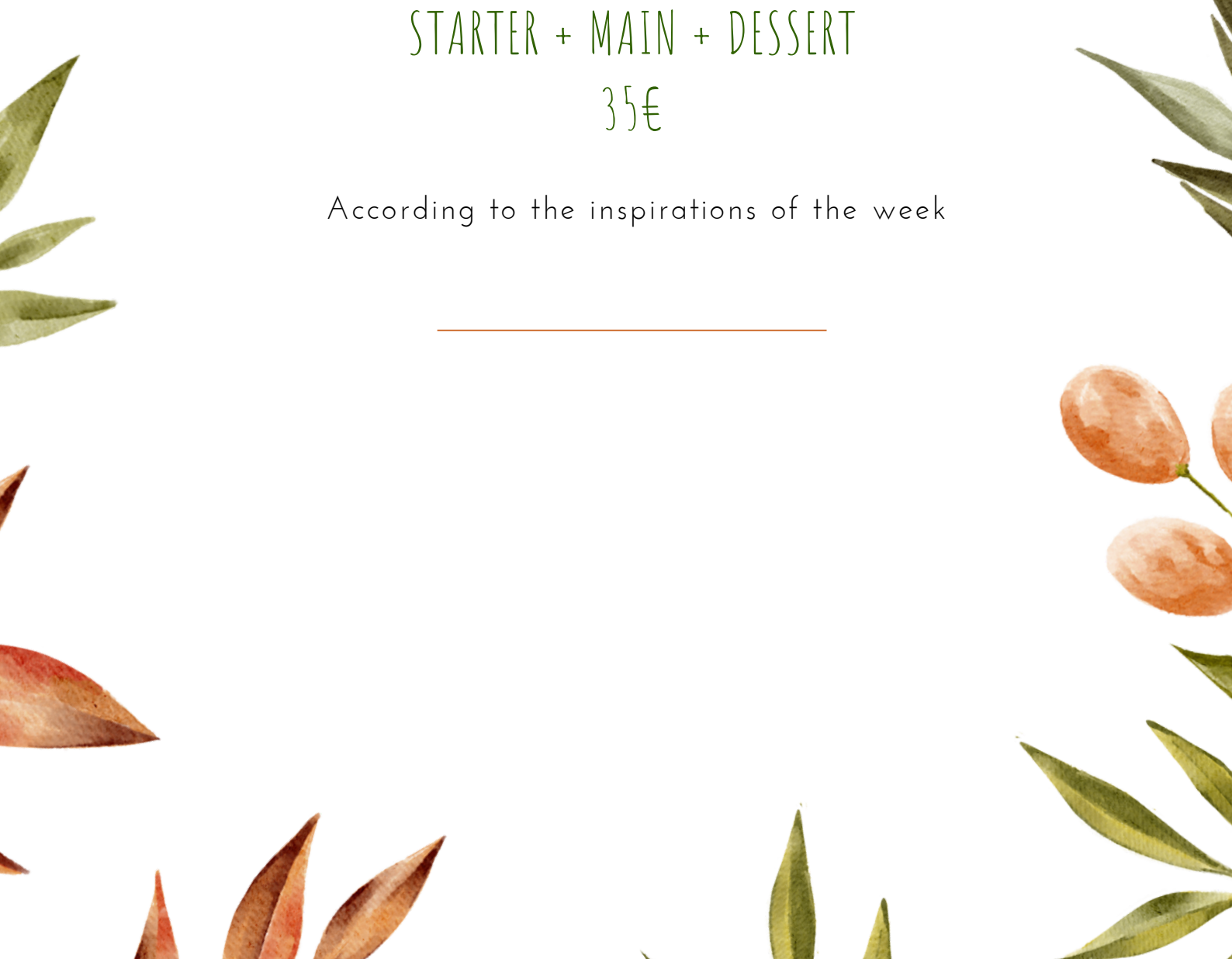


LUNCH MENU

FROM MONDAY TO FRIDAY
FOR LUNCHTIME

STARTER + MAIN + DESSERT
35€

According to the inspirations of the week



MENU DÉGUSTATION - 68

TOMATO

Heirloom tomatoes with smoked paprika, marinated tuna, feta ice cream, homemade gazpacho



PRAWNS RAVIOLI

Open ravioli of prawns, fragrant thai vegetables, prawns emulsion



TROUT

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

OR

ROASTED DUCKLING

Roasted duckling fillet, braised red cabbage, labneh, raspberry jus



CHOCOLATE

Mousse chocolat tiède, glace chocolat Tonka, streusel chocolat

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

MENU SIGNATURE - 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 thai vegetables, prawns emulsion



TROUT

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



DUCKLING

Roasted duckling fillet, braised red cabbage, labneh, raspberry jus



STRAWBERRY

Strawberries, pistachio financier, strawberry/basil sorbet, whipped basil ganache



CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel