



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, medley of green peas with horseradish,
trout roe

TOMATO- 15

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

RAZOR CLAMS - 14

Razor clams, cauliflower, tagetes vinaigrette, pear shavings

GREEN ASPARAGUS - 16

Green asparagus, mimosa egg, hazelnuts, poultry vinaigrette

MAINS

WHITING - 28

Unilaterally cooked whiting, spring vegetables, beurre blanc
with Vin Jaune

SPELT RISOTTO - 24

Spelt risotto, celeriac, hazelnuts, Beaufort cheese emulsion

LAMB SHOULDER- 29

Lamb shoulder, Provençal vegetables, lamb jus with zaatar,
orange condiment

POULTRY SUPREME - 32

Roasted chicken supreme, crispy prawns, white asparagus,
satay chicken juice

DUCKLING FROM ROUEN - 30

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

A LA CARTE

CHEESE - 12

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

DESSERTS

BANANA - 12

Four-spice financier cake, flambé banana sorbet,
cinnamon mousse

STRAWBERRY - 14

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

CHOCOLATE - 14

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel

RHUBARB - 13

Candied rhubarb with hibiscus, yogurt ice cream, almond
streusel, yogurt mousse

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, tomato gazpacho

PERFECT EGG

Perfect egg, medley of green peas with horseradish,
trout roe

WHITING

Unilaterally cooked whiting, spring vegetables, beurre
blanc with Vin Jaune

OR

LAMB SHOULDER

Lamb shoulder, Provençal vegetables, lamb jus with
zaatar, orange condiment

STRAWBERRY

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

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

MENU SIGNATURE - 86

(AVAILABLE ONLY FOR DINNER UNTIL 9.25PM)

RAZOR CLAMS

Razor clams, cauliflower, tagetes vinaigrette, Conference pear shavings

GREEN ASPARAGUS

Green asparagus, mimosa egg, hazelnuts, poultry vinaigrette

WHITING

Unilaterally cooked whiting, spring vegetables, beurre blanc with Vin Jaune

POULTRY SUPREME

Roasted chicken supreme, crispy prawns, white asparagus, satay chicken juice

STRAWBERRY

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

CHOCOLATE

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel

Net prices, service included.