



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

TROUT GRAVLAX - 15

Trout gravlax, kiwi salad with Espelette pepper, coconut sauce

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, forest mushrooms,
roasted pumpkin

SCALLOPS - 32

Pan-seared scallops, Swiss chard stems, with wasabi, milk
emulsion, herbaceous condiment

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



BANANA - 12

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

PEAR - 13

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

CHOCOLATE - 13

Warm chocolate mousse, chocolate Tonka ice cream, chocolate streusel



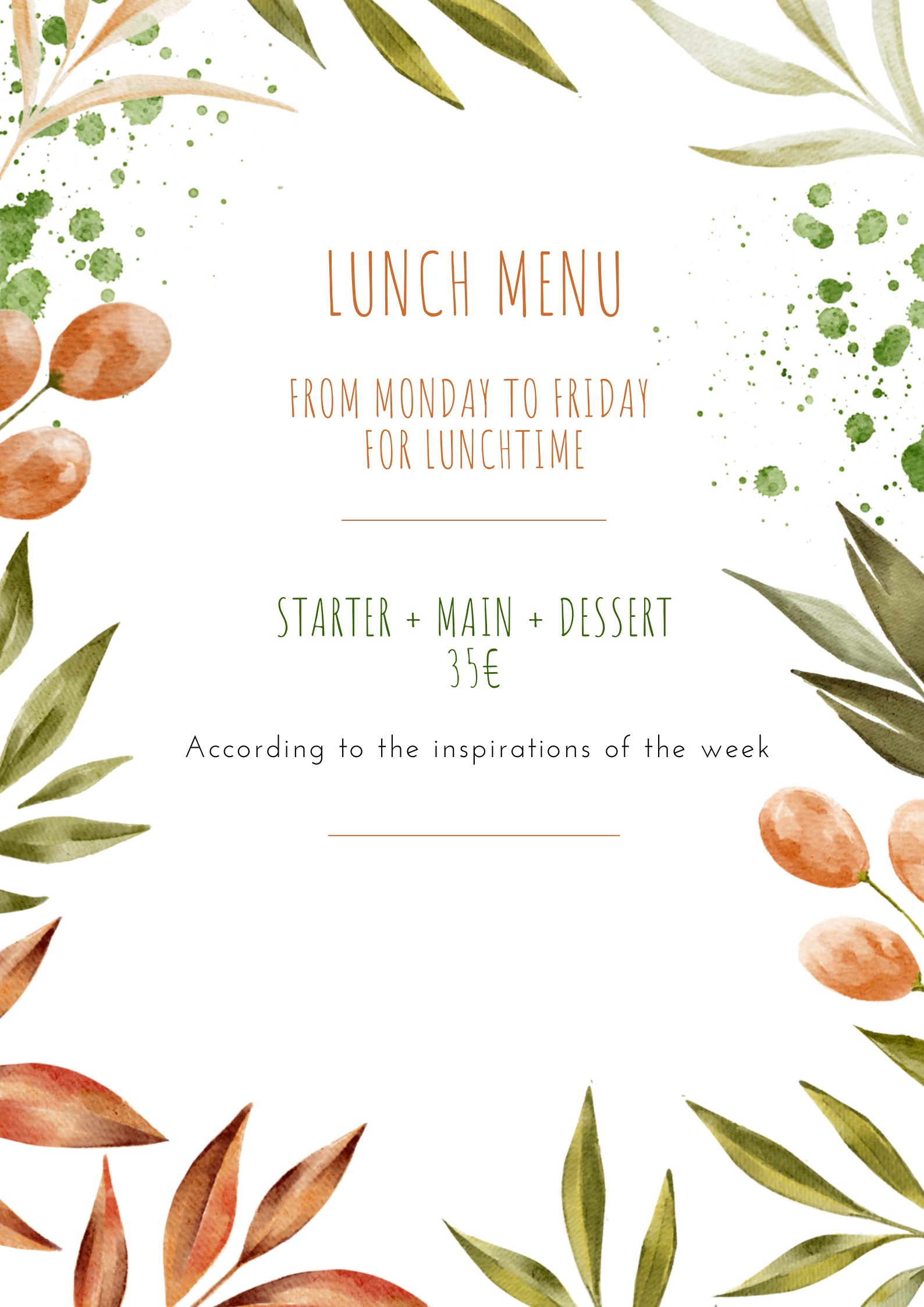
APPLE - 13

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 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, orange-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

MORBIER CHEESE

Confit potatoes, haddock, roasted Morbier mousse,
garlic toasts

PEARLY MEAGRE

Seared meagre fillet, braised cauliflower with tarragon,
beurre blanc

OR

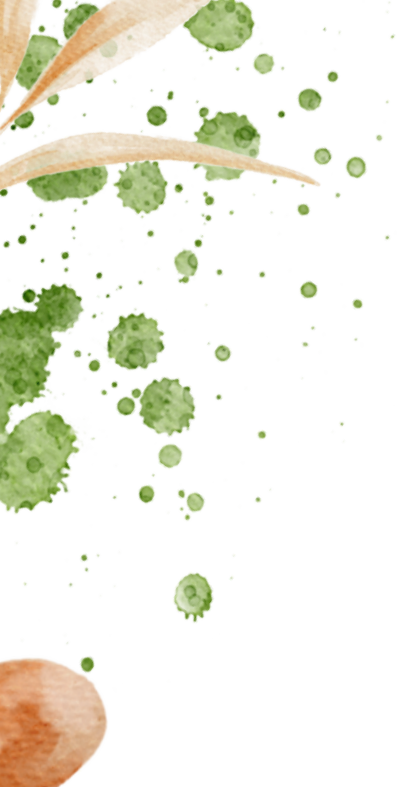
ROASTED POULTRY

Roasted poultry supreme, potato millefeuille,
black garlic condiment

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)

TROUT GRAVLAX

Trout gravlax, kiwi salad with Espelette pepper, coriander and coconut sauce

PRAWN RAVIOLI

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

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

