

# Menu d'Auberge

starter, main course and dessert € 38,-  
starter, intermediate and main course € 48,-  
starter, intermediate, main course and dessert €53

## Entrées

### **Salade haricots verts, pulpo**

Haricot verts salad with soft-boiled egg and barbecued pulpo

### **Artichauts à la grecque**

Artichoke salad with smoked ricotta, lavender and salted lemon

### **Terrine de poulet, foie gras** (supp. € 13,-)

Terrine of blue-legged chicken, duck liver and morels with rhubarb chutney and toast

## Entrées Chaudes

### **Escargots gratinés** (demi douzaine)

Vineyard snails (6), grilled with badger garlic, Iberisch ham and hazelnut butter

### **Oeuf en meurette**

Poached egg in a sauce of red wine, bacon, mushroom and onion, with crouton

### **Brandade de morue**

Brandade of dried cod fish with fine herb salad

## Plats

### **Asperges blanches, jambon, Hollandaise**

White asparagus, crispy egg, Hollandaise sauce, ham and asparagus sauce

### **Poussin rôti**

Roasted spring chicken served with braised pointed cabbage

### **Confit de canard**

Confit leg of duck with white beans and salted orange jus

### **Vol au vent 'Auberge'** (supp. € 23,-)

Vol au vent with sweetbread of veal, asparagus, boudin blanc and morels à la crème

## Desserts

### **Tarte aux fraises**

Strawberry pastry with strawberry yoghurt ice cream and basil

### **Crème brûlée**

Crème brûlée with safron and orange

### **Profiterole**

Profiterole with vanilla ice cream and chocolate sauce

### **Assortiment de fromages** (supp. € 8,-)

Cheese assortment



# Auberge à la Carte

## Entrées

**Artichauts à la grecque** € 9,-

Artichoke salad with smoked ricotta, lavender and salted lemon

**Terrine de poulet, foie gras** € 18,-

Terrine of blue-legged chicken, duck liver and morels with rhubarb chutney and toast

**Os a moelle et huître** € 18,-

Poached bone marrow with Irish Mor oysters, grilled with badger garlic and toast

**Risotto, cuisses de grenouille** € 23,-

Asparagus and garlic risotto with fried frog legs

**Boudin Blanc 'Auberge'** € 23,-

Boudin blanc of black-legged chicken, sweetbread, Dutch shrimp and black truffle

## Plats

**Homard, poivre et ail** € 55,-

Canadian whole lobster with white asparagus, garlic and white pepper

**Asperges blanches, jambon, Hollandaise** € 28,-

White asparagus, crispy egg, Hollandaise sauce, ham and asparagus sauce

**Rognons de veau à la moutarde** € 23,-

Veal kidneys, sautéed with mustard and cherries

**Vol au vent 'Auberge'** € 43,-

Vol au vent with sweetbread, Dutch asparagus, boudin blanc and morels à la crème

## Desserts

**Tarte aux fraises** € 8,-

Strawberry pastry with strawberry yoghurt ice cream and basil

**Crème brûlée** € 8,-

Crème brûlée with safron and orange

**Profiterole** € 8,-

Profiterole with vanilla ice cream and chocolate sauce

**Assortiment de fromages** € 18,-

Cheese assortment

## Suppléments

Pain et beurre € 4,-

Salade Lyonnaise € 7,-

Purée de pommes de terre € 5,-

Pommes frites, mayonnaise maison € 5,-

