

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

Brandade de morue

Brandade of dried cod fish with fine herb salad

Os a moelle et huître (supp. € 8,-)

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

Boudin Blanc 'Auberge'

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

Cuisses de grenouille

Frog legs sautéed with garlic, white pepper and parsley

Plats

Cabillaud a la vapeur

Braised cod with peanut and coriander gratin, carrot and lime jus

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 safran and orange

Profiterole - Profiterole
with vanilla ice cream and chocolate sauce

Assortiment de fromages (supp. € 8,-)
Cheese assortment

Suppléments

Pain et beurre € 4,-

Salade Lyonnaise € 7,-

Purée de pommes de terre € 5,-

Pommes frites, mayonnaise maison € 5,-

