

AUBERGE

cuisine Française

Caviar

Oscietra 'Selection House of Caviar'

30 Grams € 58,- **50 Grams** € 78,-

Soft boiled egg € 58,-
With 30 gr. caviar and bread soldiers

Welcome to the Auberge.
The name Auberge says it all; our establishment is like an inn.
Here, you are always welcome (lunch & dinner, 7 days a week)
and the atmosphere is relaxed and comfortable,

The main inspiration for the menu and wine list is the rich French
gastronomy, without excluding the traditions of other European
cuisines and vineyards. Classics, evergreens, newly discovered gems
that prove to be stayers are prepared and shared
with knowledge and love.

Oysters

	3 pce	6 pce
Irish Mór	€ 15,-	€ 28,-
Fine de Claire	€ 10,-	€ 18,-

Menu of your choice at the Auberge

3-course choice of an entrée, plat, and dessert of your choice € 48,-

3-course choice of 2 entrées, 1 plat of your choice € 58,-

4-course choice of 2 entrées, plat, and dessert of your choice € 63,-

Entrées froides

Salade d'asperges vertes
Green asparagus salad with salted orange,
smoked ricotta, green olive jus

Brandade de morue
Salted cod brandade with herb salad

Cocktail de crevettes grises supplément €8,-
Celeriac remoulade with Dutch shrimps
and pear cider foam

Entrées chaudes

Escargots gratinés
6 Vineyard snails grilled with puffed garlic,
Jamon Iberico and sage

Oeuf en meurette
Poached egg in red wine sauce with bacon,
onion and mushrooms, with crouton

Boudin blanc 'Auberge'
Home made fresh sausage with black legged
chicken, sweetbreads and Dutch shrimps

Plats

Poissons

Filet de Plie poêlé
Plaice fillet sautéed on bread,
Noilly Prat sauce, fennel salad
and hazelnut

Soupe de rouget
Soup of red mullet with North Sea fish and
langoustines with coconut and basil

Sole entière grillée supplément €28,-
Whole sole from the grill with capers and
parsley butter

Viandes

Confit de canard
Confit duck leg, pea hummus, salted
orange jus and candied fritter of
the tongue

Vol au vent 'Auberge'
Vol au vent with sweetbreads, Dutch
asparagus, peas, girolles, boudin blanc

Steak au poivre
Grilled bavette with sweet and sour onion
compote and black pepper sauce

Légumes

'Pappardelle' de céleri au comté
'Pappardelle' of celeriac with Comté
cheese and black truffle

Vol au vent aux légumes
Vol au vent with Dutch asparagus, peas,
girolles and summer vegetables

Gnocchi à la parisienne
Gnocchi à la Parisienne with summer
vegetables and herbs

Desserts

Crème brûlée
With a dash of saffron and orange

Profiterole
Vanilla ice cream and chocolate
sauce

Coupe Colonel
Lemon sorbet with vodka

French Coffee
Coffee with Grand Marnier
and whipped orange cream

Spécialités pour deux

Choucroute de la mer pour deux € 98,-
Sauerkraut with bacon and black truffle with
North Sea fish and fruits de mer

Rib-eye grillée pour deux €88,-
Grilled rib-eye for two with grey shrimp hollandaise

Suppléments

Bread and butter € 4,-

Lyonnais salad € 7,-

Mashed potatoes € 5,-

French fries, homemade mayonnaise € 5,-

Do you have an allergy or special dietary requirements? Please let us know!