

# AUBERGE

*cuisine Française*

## Plat du Jour

Feel free to ask your waiter about daily specials.



## Menu au choix

**3 courses € 48,-**  
entrée, plat & dessert of your choice  
**3 courses € 58,-**  
2 entrées and 1 plat of your choice  
**4 courses € 63,-**  
2 entrées, 1 plat et dessert of your choice

## Huîtres & Caviar

|                                |                 |                 |
|--------------------------------|-----------------|-----------------|
| <b>Oysters</b>                 | <b>3 pieces</b> | <b>6 pieces</b> |
| <b>Irish Mór</b>               | € 15,-          | € 28,-          |
| <b>Fine de Claire</b>          | € 10,-          | € 18,-          |
| <b>Caviar, House of Caviar</b> | <b>30 gram</b>  | <b>50 gram</b>  |
| <b>Oscietra Selection</b>      | € 58,-          | € 78,-          |

with blini, crème fraîche, shallot and chives

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## Froides

**Paté de campagne**  
Home made paté de campagne with mustard and cornichons

**Steak tartare**  
Classic steak tartare of Flemish bavette

**Parfait de foie de volaille**  
Chicken liver parfait with croûtons

**Salade Landaise**  
Green salad with smoked duck breast, duck liver, confit gizzards and tongue

## Entrées

## Chaudes

**Soupe à l'oignon (v)**  
Classic onion soup, grilled with Gruyère

**Soupe de poisson**  
Fish soup with croutons, rouille and Gruyère

**Oeuf poché, jus aux champignons (v)**  
Poached egg served with chanterelles and spinach

**Boudin noir 'Auberge'**  
Home made sautéed boudin noir with Elstar

## Plats

### Poissons et Coquillages

**Aile de raie à la grenobloise**  
Wing of skate with sauce Grenobloise

**Moules au chablis**  
Dutch mussels, cooked with chablis

**Sole entière grillée**  
(supplément € 28,-)  
Whole sole, grilled, with beurre noisette, capers, lemon and parsley

### Végétarien

**Vol au vent façon forestière (v)**  
Puff pastry with seasonal mushrooms and fine herb and lavas sauce

### Viandes

**Boeuf Bourguignon 'à la mode', foie gras**  
Boeuf Bourguignon 'Auberge' with foie gras

**Ris de veau sauté, morilles à la crème**  
(supplément € 18,-)  
Sweetbread of veal with morels

**Fricassée de poulet**  
Stew of free range chicken with mustard, chard and tarragon

**Confit de canard, petit salé**  
Confit of duck's leg with petit salé

### À partager

**Ribeye grillé pour deux**  
(supplément € 48,-)  
Grilled ribeye for two, with sauce Hollandaise of Dutch shrimp

## Desserts

**Gateau au gingembre et caramel**  
Ginger caramel cake, luke warm served, with confit ginger ice cream

**Mousse au chocolat, sultanines au rhum**  
Dark chocolate mousse with rum raisins

**Baba au vieux**  
Baba soaked in Dutch brandy

**Coupe Colonel**  
Lemon sorbet with a dash of vodka

**Fromage** (supplément € 8,-)  
Selection of French cheeses, with Joke's confiture

**French Coffee**  
Special coffee with Grand Marnier and whipped cream

## Suppléments

|  |       |
|--|-------|
| <b>Pain &amp; beurre</b><br>Bread and butter                                 | € 4,- |
| <b>Pommes frites, mayonnaise maison</b><br>French fries with sour mayonnaise | € 5,- |
| <b>Légumes chauds du jour</b><br>Warm vegetables, varied selection           | € 6,- |

**\*Tous les plats sont accompagnés d'une purée de pommes de terre La Ratte**  
All the main courses are served with La Ratte potato purée

*Do you have any allergies or special dietary requests? Please inform us!*