

Auberge à la carte

Entrées

Maquereaux mariné € 13,-

Mackerel marinated in cherry consommé with elderflower

Terrine de foie gras € 23,-

Terrine of duck liver with rhubarb chutney and toast

Brandade de morue € 13,-

Cod brandade with herb salad

Cocktail de crevettes grises € 23,-

Remoulade of celeriac with Dutch shrimps and pear cider foam

Entrées Chaudes

Escargots gratinés (6/12) € 13,- / € 18,-

Vineyard snails, 6 or 12 pieces, au gratin with wild garlic, Jamon Iberico and hazelnut butter

Oeuf en meurette € 13,-

Poached egg in sauce of red wine, bacon, mushrooms and onion, served with crouton

Boudin blanc 'Auberge' € 18,-

Boudin blanc of black-footed chicken, sweetbreads, Dutch shrimps and black truffle

Cuisses de grenouille € 18,-

Fried frog legs with hazelnut and parsley pesto, garlic and white pepper sauce

Plats

Poisson du jour prix du jour

Catch of the day

Poussin albufera € 28,-

Spring chicken with albufera sauce and fried duck liver

Confit de canard € 18,-

Confit duck leg, pea hummus, orange gravy and beignet of tongue confit

Vol au vent 'Auberge' € 33,-

with sweetbread of veal, Dutch asparagus, green peas, girolles, boudin blanc and black truffle

Desserts

Tarte aux fraises € 13,-

with strawberry yoghurt ice cream and basil

Crème brûlée € 13,-

with saffron and orange

Profiterole € 13,-

with vanille ice cream and chocolate sauce

Suppléments

Pain et beurre

€ 4,-

Salade Lyonnaise

€ 7,-

Purée de pommes de terre

€ 5,-

Pommes frites, home made mayo

€ 5,-



Menu à choix d'Auberge

entrée, plat et dessert à choix € 43
entree, main course and dessert to your choice

Entrées

Artichauts à la grecque

Artichoke salad with smoked ricotta, lavender vinaigrette and salted lemon
ou

Brandade de morue

Cod brandade with herb salad

Plats

Poisson du jour

Catch of the day
ou

Confit de canard

Confit duck leg, pea hummus, orange gravy and beignet of tongue confit

Desserts

Tarte aux fraises

Strawberry tartlet with strawberry yoghurt ice cream and basil
ou

Profiterole

Profiterole with vanilla ice cream and chocolate sauce

Suppléments

Pain et beurre	€ 4,-
Salade Lyonnaise	€ 7,-
Purée de pommes de terre	€ 5,-
Pommes frites, home made mayo	€ 5,-

