

# 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 grams</b>	<b>50 grams</b>
<b>Oscietra Selection</b>	€ 58,-	€ 78,-
with blini, crème fraîche, shallot and chives		
<b>Soft-boiled egg</b>	€ 58,-	
with caviar and bread soldiers		

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## Entrées

**Escargots Café de Paris, demi-douzaine**  
Six vineyard snails with beurre Café de Paris  
and green pepper

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

**Boudin noir 'Auberge'**  
Homemade boudin noir with cèpes and  
apple cider sauce

**Vichysoisse 'à la mode'**  
Chilled zucchini soup with mustard ice cream  
and croutons

**Croquettes de faisan**  
Pheasant croquettes, sauerkraut, salted lemon

**Cocktail de crevettes grises**  
(supplément € 8,-)  
Spicy rémoulade of celeriac with hand-peeled  
Dutch shrimp and pear cider foam

## Plats

### Poissons et Coquillages

**Filet de plie poêlé, sauce Noilly Prat**  
Fillet of plaice sautéed on bread  
with cockles, fennel and Noilly Prat sauce

**Soupe de poisson**  
Generously filled soup with North Sea  
fish, shellfish and rouille

**Moules frites**  
Dutch mussels, cooked with  
Vadouvan, served with fries

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

### Végétariens

**'Pappardelle' de céleri au comté**  
Celeriac 'pappardelle' with Comté cheese  
and black truffle

**Vol au vent aux champignons**  
Vol au vent with sautéed mushrooms,  
trompettes de la mort and lovage

**Gnocchi à la Parisienne**  
Gnocchi a la Parisienne with reblochon  
cheese foam, chicory and spinach

### Viandes

**Faisan, choucroute**  
Pheasant, sauerkraut and bacon

**Boeuf Bourguignon, foie gras**  
Boeuf Bourguignon 'Auberge' with  
duck liver curls

**Onglet, jus au poivre**  
Grilled hanger steak with onion compote  
and black pepper sauce

**Ribeye grillé** (supplément € 48,-)  
Grilled rib-eye for two, with sauce  
Hollandaise of Dutch shrimps

## Desserts

**Crème brûlée**  
with a hint of saffron and orange

**Tarte Tatin**  
with caramel and beurre noisette ice cream

**Profiterole**  
with vanilla ice cream and chocolate sauce

**Coupe Colonel 'à la mode'**  
Lemon sorbet with sea buckthorn and vodka

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

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

## Suppléments

**Pain & beurre** € 4,-  
Bread & butter

**Salade Lyonnaise** € 7,-  
Frisée lettuce with poached egg, bacon,  
house vinaigrette and croutons

**Légumes chauds du jour** € 7,-  
Warm vegetables, varied selection

**Purée de pommes de terre** € 5,-  
Mashed potatoes

**Pommes frites, mayonnaise maison** € 5,-  
French fries with homemade mayonnaise

**Gratin dauphinois** € 10,-  
Potato gratin 'dauphinois'

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