

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

Oysters	3 pieces	6 pieces
Irish Mór	€ 15,-	€ 28,-
Fine de Claire	€ 10,-	€ 18,-
Caviar, House of Caviar	30 gram	50 gram
Oscietra Selection	€ 58,-	€ 78,-
with blini, crème fraîche, shallot and chives		

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Entrées

Escargots Café de Paris, demi-douzaine

Six vineyard snails with beurre
Café de Paris and green pepper

Soupe à l'oignon (v)

Classic onion soup, grilled with Gruyère

Soupe de poisson

Fish soup with croutons, rouille and Gruyère

Salade Lyonnaise

Green salad of frisée with poached egg, bacon
croutons and house vinaigrette

Paté de campagne

Home made paté de campagne with mustard
and cornichons

Steak tartare

Classic steak tartare of Flemish bavette

Pied de cochon

Crispy sautéed pig's trotter with mustard sauce

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

Ratatouille (v)

Classic Provençale vegetable stew

À partager

Ribeye grillé pour deux

(supplément € 48,-)

Grilled ribeye for two, with
sauce Hollandaise of Dutch shrimp

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

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

Pain & beurre
Bread and butter

€ 4,-

Pommes frites, mayonnaise maison
French fries with sour mayonnaise

€ 5,-

Légumes chauds du jour
Warm vegetables, varied selection

€ 6,-

*All our main courses are served with
La Ratte potatoe purée

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