

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

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|---|-----------------|-----------------|
| 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 | | |

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

Langue de veau confite, haricots verts
Veal tongue confit, green beans and mustard

Asperges blanches, sauce Hollandaise, oeuf croustillant (servi tiède) (v)
White asparagus, sauce Hollandaise, crispy egg (served luke warm)

Entrées

Escargots, demi douzaine, jambon de parme, ail de blaieau
Six vineyard snails, parma ham and fresh garlic

Soupe de poisson
Fish soup with croutons, rouille and Gruyère

Asperges blanches, noix, saumon fumé
White asparagus, walnut and smoked salmon

Saucisse de porc hachée
Pork sausage with jalapeño, Gruyère & Comté

Chaudes

Plats

Poissons et Coquillages

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

Filet de merlan frit
Fried whiting, Dutch shrimp Hollandaise sauce and carrot salad

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

Végétarien

Vol au vent végétarien (v)
Puff pastry with seasonal vegetables

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

Navarin d'agneau
Lamb stew with vadouvan

Crépinette de veau
Crépinette of veal, veal sauce and mushrooms

Confit de canard, fèves, citron salé
Confit of duck's leg, broad beans and salted lemon

Desserts

Crêpe suzette
Crêpe with orange, crème pâtissière and Grand Marnier

Meringue, rhubarbe
Meringue, rhubarb and vanilla ice cream

Coupe Colonel
Lemon sorbet with a dash of vodka

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

Café 'Auberge'
Special coffee with Elixir d'Anvers and whipped cream

Suppléments

Pain & beurre € 4,-
Bread and butter

Pommes frites, mayonnaise maison € 5,-
French fries with sour mayonnaise

Légumes chauds du jour € 6,-
Warm vegetables, varied selection

Salade frisée, croûtons € 6,-
Green side salad of frisee and croûtons

***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!