

L 'AUBERGE GOURMANDE

WELCOME

Since 1979



Les Soupes / Soups:

La soupe à l'oignon au Porto gratinée à l'Emmental.

French onion soup topped with grilled "Emmental" cheese on toast. 13 €

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Velouté de crème de champignons de Paris, feuilleté fromage.

**Cream of "Paris" mushroom soup, cheesy puff pastry on the side. V 13 €**

## Les Entrées / Appetizers:

Le mélange de salade verte et condiments, vinaigrette balsamique.

**Mixed green salad and vegetables, balsamic dressing. GF/V 13 €**

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La Salade César, croûtons, copeaux de parmesan et anchois.

Caesar salad, croutons, shaved parmesan and anchovies. 13 €

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L'Aumonière croustillant de chèvre, amandes, miel, pomme cuite,  
servi avec un mélange de salade.

**Baked Goat cheese, apple, almond and honey in crispy pastry  
served with mixed green salad. V 16 €**

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Le tartare de thon et chair de crabe au mascarpone servi avec son mesclun.

Crab meat mixed with mascarpone and tuna tartare, served with mesclun salad. GF 16 €

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Les médaillons de foie gras cuit à l'ancienne, confiture d'oignons au Xérès et toasts.

**Homemade classic duck "foie gras", "paté" style, with onion jam and toast. 19 €**

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Les ravioles de foie gras, sauce parfumée de Tartuffata.

Duck Foie Gras Raviolis, truffle sauce. 19 €

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Les moules gratinées, beurre à l'ail et persil.

**Mussels, shell off, with garlic and parsley butter. 13 €**

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Les escargots gratinés à la crème de parmesan.

Gratinated "escargots" with parmesan cream. 16 €

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Les cuisses de grenouilles poêlées en persillade et patates douces.

**Frog legs on the bone cooked in parsley garlic butter sauce, sweet potatoes. GF 16 €**

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French caviar "Sturia Baeri" 30gr served with blinis vodka shots. 99 €

Les plats / Main course :

Le classique Pithiviers de langouste Florentine, sauce Champagne
**French Pie with lobster meat mixed with white wine,
on a bed of "Florentine", served with Champagne creamy sauce. 36 €**

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Le duo de st-jacques et crevettes, sauce safranée servi avec un risotto au parmesan et légumes du sud.

**Duo of sea-scallops and sautéed shrimp  
served with saffron sauce, parmesan risotto and Provencal vegetables. GF 36 €**

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La Sole entière façon Meunière, gratin Dauphinois et légumes.
**Whole Dover sole "Meunier" (De-boned at your table) 58 €
lemon butter sauce, served with potatoes "Dauphinois" and vegetables.**

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Le filet de Loup de mer, accompagné de son risotto fenouil, sauce légère.

**Sliced fillet of Seabass  
served with a fennel parmesan risotto and a light sauce. GF 34 €**

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Le gratin de joue de Bœuf, mélangé de salade. GF
**Slowly cooked beef topped with buttered mashed potatoes and cheese gratinated. GF 34 €
with "foie gras" topped. 4 €**

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Le Wellington de Canard confit avec foie gras, sur lit de champignons, sauce champignons truffés.

**Duck "Wellington" confit with "foie gras", on a bed of mushrooms, in light puff pastry,  
served with mushroom, truffle sauce and crushed potatoes. 38 €**

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Le Carré d'Agneau rôti persillé, écrasé de pommes de terre à l'ail,
servi sur un coulis d'échalotes à l'ail confit et légumes Niçois.
**Roasted rack of Lamb Provençal marinade, cut, served with crushed potatoes,
vegetables and shallot, garlic sauce. GF 48 €**

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La Côte de veau façon Provençale, au jus, tombée de tomate, gratinée et pommes sautées.

**Veal Chop Provençal style with its juice  
tomatoes onions confit, eggplant gratinated and sauteed potatoes. GF 44 €**

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Le suprême de Poulet, gratin dauphinois, légumes, sauce : échalotes ou Tartuffata.
**Farm chicken breast served with a choice of shallot and red wine sauce or truffle sauce
accompanied with gratin "Dauphinois" and vegetables. 30 €**

Les pâtes / Pasta, rice:

Les pâtes à la Provençale.

**“Provençale” pasta (olives, red pepper, tomatoes, thyme, garlic ...),
with tomato sauce olive oil and butter. * V 26 €**

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Le risotto jasmin au curry et parmesan, accompagné de fèves et copeaux de parmesan.

**Curry and parmesan cheese Jasmin Risotto  
served fresh fava beans and shave parmesan. \* V/GF 26 €**

**\*With shrimp 32 €**

L'assiette du Fromager.

**French cheese plate served with Mesclun, balsamic dressing. V 16 €**

## Les Desserts / Deserts :

L'Omelette Norvégienne flambée.

**Rose flavored biscuit topped with vanilla ice cream, raspberry sorbet  
and Italian meringue, flambéed with Rum. V 14 €**

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La Crème Brulée.

“Crème brulée” made with fresh vanilla. GF/V 10 €

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Le Feuilleté de mangue, fraises et chantilly.

**Mango and strawberry Puff pastry,  
homemade whipped cream with fruit sauce. V 12 €**

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Le Pavé au chocolat et pistaches, crème Anglaise.

Chocolate and pistachio “ganache” style rock with classic sauce. GF/V 14 €

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Le Vacherin.

**Classic “Vacherin”, vanilla and chocolate ice cream, crispy “meringue”, whipped cream, toasted  
almond and hot chocolate sauce. G/V 14 €**

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VEG : vegetarian

GF : gluten free

TGCA non incluse

TGCA not included

charges apply for any specials request