

La Carte



STARTERS

SNAIL CASSEROLE in cream sauce with hazelnut powder	€14
RAVIOLI five cheeses, with homemade foie gras sauce and black truffle pearls	€15
HOMEMADE FOIE GRAS with mango pearls, Guérande salt & toast	€19
SMOKED SALMON & TOAST	€16

TO SHARE

APERITIF PLATTER for 2 — smoked salmon, homemade foie gras, Bayonne ham & toasts	€26
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MEATS & POULTRY

GRILLED LAMB SKEWERS	€22
BEEF FILET WITH SAUCE OF YOUR CHOICE (Roquefort, Maroilles, Pepper)	€27
BEEF FILET ROSSINI STYLE, with homemade foie gras sauce	€38
PAN-SEARED VEAL SWEETBREAD with fresh pasta & foie gras (20 minutes preparation time)	€36

Meat side dishes: Dauphinoise potato gratin, fresh pasta or sautéed vegetables

SALADS

WARM GOAT CHEESE with honey on toast & mesclun salad, cherry tomatoes, baby shoots	€20
CAESAR SALAD Chicken — Hard-boiled egg — Onion — Parmesan — Capers — Garlic croutons	€22

FISH

FRESH SALMON FILET, tagliatelle, smoked cream sauce	€22
GRILLED SEA BASS FILET beurre blanc, crushed potatoes & seasonal vegetables	€26
FISH TAJINE with Oriental spices and vegetables (SUBJECT TO AVAILABILITY)	€25

SEAFOOD SPECIALTIES

SEAFOOD SAUERKRAUT (Haddock, salmon, pollock, sea bass fillet, prawns, on a bed of sauerkraut)	€29
SEAFOOD DELIGHT (Assortment of fresh fish, subject to availability, on a bed of vegetables)	€29
BOUILLABAISSE L'Auberge (20 minutes preparation time)	€34

We receive fresh fish, meat and vegetables every day. The selection may therefore vary according to availability.
Beef from France, Chicken from France, Lamb from the United Kingdom, Veal from Italy
Raised and slaughtered in the country of origin

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COUSCOUS

VEGETABLES (Carrots, turnips, zucchini, semolina and broth)	€15
MERGUEZ (2 merguez sausages)	€17
CHICKEN (Chicken leg)	€18
BEEF MEATBALLS (3 meatballs)	€20
LAMB SKEWERS (2 skewers)	€23
AUBERGE (Beef meatball, chicken, merguez)	€24
THE ROYAL (Chicken, merguez, lamb, meatball, lamb skewer)	€28

Extras

Merguez (1) €3 – Chicken leg €4.5 – Lamb €6 – Meatball (1) €3 – Lamb skewer (1) €5

TAJINES

VEGETARIAN TAJINE (Carrots, cauliflower, olives, potatoes, broccoli)	€15
FÈS DELIGHT TAJINE (Lamb, prunes, apricots, raisins, almonds) SWEET TAJINE	€24
CHICKEN TAJINE with spices (Carrots, olives, potatoes, broccoli)	€20
FISH TAJINE with Oriental spices and vegetables (SUBJECT TO AVAILABILITY)	€25



Tajines are served without semolina / Extra semolina €3

HOMEMADE DESSERTS €9

DAME BLANCHE (vanilla ice cream & hot chocolate) - LIÉGEOIS CHOCOLATE - LIÉGEOIS COFFEE
CHOCOLATE CHARLOTTE with dark chocolate shavings
PANNA COTTA with strawberry coulis €8
COLONEL (lemon sorbet with vodka) €9.50 - CAFÉ GOURMAND €11 - IRISH GOURMAND €15

CHILDREN'S MENU (up to 10 years old) €14

SALMON FILET, SAUSAGE OR CHICKEN SERVED WITH TAGLIATELLE OR SEMOLINA
1 DRINK (Coke, orange juice, apple juice, mint syrup, grenadine, lemon, violet)
1 DESSERT: choice of one scoop of ice cream (Vanilla, chocolate, coffee, pistachio, strawberry, mandarin, lime)