



## *The Inn Bar*

Open for lunch Fri. Sat. Sun. from 12pm to 2:30pm  
for dinner Mon. to Sun. from 7pm to 9pm

### **The Entrances**

Chicken Liver Terrine, Homemade Pickles, Toasted Country Bread 14

Bømlo salmon gravlax, dill and Granny apple 21

Roasted green asparagus, Gribiche-style egg 21

Crispy prawns,  
vegetable chips glazed with olive oil from Domaine 22

Semi-cooked foie gras and pear chutney 22

### **The Dishes**

L'Auberge Salad, Lettuce, Comté, Eggs, Radishes, Cherry Tomatoes, Scallions,  
Homemade Vinaigrette with Honey from Château La Coste 21  
With Roasted Farmer's Chicken 26

Coquelet de Bresse, Grenaille Potatoes and Cumin Carrots 32

Fish and Chips, Tartar Sauce, Fresh Garden Peas 27

Angus Beef tenderloin,  
Mushroom Puff Pastry and Port Reduction 38

Cheeseburger, Lettuce, Bacon, Cantal Cheese, Tomatoes,  
Red Onions, Gallicia Beef, Barbecue Sauce, Homemade Fries 29

Green Salad 6 Homemade Fries 7

### **Desserts**

Strawberry baba, St Germain liqueur and mascarpone whipped cream 16

Rice pudding, Golden Apple, Caramel Sauce 14

All Chocolate and Almonds 13