



Le Bar de L'Auberge

Starters

Chicken Liver *Terrine* with homemade Pickles, Toasted Country Bread 14

Bømlo Salmon Gravlax with Dill and Granny Smith Apple 21

Salt-Crusted Baked Beetroot Tartare 17

Vegetable Velouté, Comté Cheese, Croutons, and Smoked Ham 17

Foie Gras de Canard Poêlé, Apples, Porto And Buckwheat Granola 22

Mains

Auberge Salad, Lettuce, Comté Cheese, Radish, Egg, Cherry Tomatoes, Spring Onion,
Homemade Vinaigrette with Honey from Château La Coste 21

With Roasted Farmer's Chicken 26

Pintade Suprême with Morels, Grenaille Potatoes 32

Fish and Chips, Tartar Sauce, Fresh Garden Peas Purée 27

Filet de Bœuf Angus, Foie Gras and Mushroom Puff Pastry and Port Reduction 38

Classic Cheeseburger, Lettuce, Bacon, Cantal Cheese, Tomato, Red Onion,
Gallicia Beef, Barbecue Sauce, Homemade Chips 29

Green Salade 6 Homemade Chips 7

Deserts

Hot Roasted Pecan Biscuit with Vanilla ice Cream 16

Rice Pudding, Golden Apple and Caramel 14

Chocolate Entremet and Caramelized Almonds 14

Profiteroles with Homemade Vanilla Icecream and Guanaja Chocolate 13