



Le Bar de L'Auberge

Starters

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

Mushroom Puff Pastry with Parsley Emulsion 19

Salt-Crusted Baked Beetroot Tartare 17

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

Semi-cooked Duck Foie Gras, Chutney, and Brioche 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

Coquelet de Bresse, Grenaille Potatoes and Cumin Carrots 32

Duck Breast with Girolles Mushrooms and Grenaille Potatoes 36

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

Filet de Bœuf Angus, 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

Roasted Figs, Sablé and Yogurt 12

Chocolate Entremet and Caramelized Almonds 14