

L'Auberge Chez François Luncheon

Appetizers

Lobster bisque ★ *Onion soup gratinée*

Maine rope mussels with garlic herb butter as in Provence ★

*A chive crepe stuffed with a duxelle of mushrooms, tomato concassé,
Madeira sauce* ★

*Warm Roquefort cheese tart, caramelized apples
with a touch of cinnamon and Calvados*

Boudin blanc, bacon wrapped scallop on white beans ★

Medley of our patés, rillette, ham and sausages served with crudités ★

Alsatian-style caramelized onion and bacon tart

** Trio of Norwegian salmon: smoked, marinated in dill, rillette with capers*

Braised Wagyu beef cheeks, mushrooms and sherry wine sauce ★

Snails from the Burgundy region vineyards with our garlic butter 8.00 ★

** Cold oysters with mignonette sauce -or- hot with Béarnaise sauce* 8.50 ★

Complemented with our organic mesclun salad, vinaigrette ★
or

Roquefort cheese salad 4.95 *Caesar salad* 4.95

Grilled shrimp, garden spinach, goat cheese and sesame seeds 8.95 ★

Please inform your server of any dietary restrictions.

** These items may contain raw or undercooked ingredients or may be served undercooked
Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness*

Main courses

Grilled organic fall vegetable Napoléon with an herb tomato coulis ★

Sautéed fresh trout with toasted almonds ★

Grilled Norwegian salmon with Béarnaise sauce ★

Maine lobster salad on garden greens with vanilla vinaigrette ★

Cassoulet Toulousain: duck confit, pork, sausages on a bed of white beans ★

Fresh Maine mussels with white wine sauce, pommes frites ★

Classic bouillabaisse ★

Grilled chicken breast, mushrooms, spaetzles and fresh thyme

** Fresh calf's liver sautéed with bacon, and caramelized onions* ★

Veal scaloppini with Virginia ham, spaetzles, and Madeira sauce

Our Alsatian sauerkraut with sausages, duck confit and pork ★

** Grilled lamb tenderloin, herbs de Provence, garden vegetables and thyme sauce* ★

Pinot Noir braised boneless beef short ribs with seasonal vegetables ★

** A medallion of Angus beef sautéed, roasted potatoes and Béarnaise sauce* ★

Beef Bourguignon, spaetzles and mushrooms

** Sliced sirloin steak with Bordelaise sauce and pommes frites* ★

To share: Haricots verts, frites, roasted potatoes, spaetzles, sautéed wild mushrooms 8.00

Selection from the dessert menu

Assorted hot soufflés 6.50 ★ *or Baked Alaska* 6.50 ★

with a glass of Pinot Blanc, Côtes du Rhone, Rosé or Stella Artois draft beer

\$ 43.00, Tax and gratuity not included

Gluten Free ★