

## 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 \*

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Complemented with our organic mesclun salad, vinaigrette \*

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 winter 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, winter 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

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### Selection from the dessert menu

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

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

\$ 43.00, Tax and gratuity not included

Gluten Free \*