

## *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* -
- *Warm asparagus on Virginia country ham, gruyère cheese, capers and quail egg* - \*
- *Medley of our patés, rilette, ham and sausages served with crudités* - \*
- *Alsatian style caramelized onion and bacon tart* -
- *\*Trio of Norwegian salmon: smoked, marinated in dill, rilette 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\*
- *Garden spinach with grilled shrimp, goat cheese and sesame seeds* -8.95\*
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- *Complemented with our organic mesclun salad, vinaigrette* - \*
- or-
- *Roquefort cheese salad* - 4.95    - *Caesar salad* - 4.95

*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 spring 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, asparagus and 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 : Haricot verts, frites, roasted potatoes, spaetzles, sautéed wild mushrooms* - 8.00

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*-Selection from the dessert menu*

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

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*with a glass of Pinot Blanc, Côtes du Rhone, Rosé or Stella Artois draft beer  
\$ 43.00 , Tax and gratuity not included*

*\*Gluten Free*