

## *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, 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 \**

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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 \**