

L'Auberge Chez François

∞ Prix-fixe Dinner Menu ∞

APPETIZERS

La Gratinée des Halles
Onion soup gratinée

*Le Bisque de Homard**
Lobster bisque

Le Croustillant au Roquefort
Warm Roquefort cheese tart, caramelized apples, cinnamon and Calvados

*La Cassolette de Joes de Boeuf**
Braised Wagyu beef cheeks, sherry wine sauce

*Une Crêpe à la Ciboulette**
Chive crêpe, wild mushroom duxelle, tomato concassé, truffle sauce

*Les Moules au Beurre d'Ail**
Maine rope mussels, garlic-herb butter

*Le Boudin Blanc**
Boudin blanc, Toulouse sausage, bacon wrapped scallop on white beans

*Trio de Saumons**
Norwegian salmon: house-dill cured, rillettes, smoked, salmon caviar, capers

*La Coquille de Crustacés**
Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce

*Les Huitres Chaudes ou Froides 10.50***
1/2 dozen oysters: chilled, sauce mignonette; warm, Béarnaise sauce

*Les Escargots de Bourgogne 10.50**
Snails from the vineyards of Burgundy, garlic-herb butter

SALADS

La Salade de l'Auberge
Organic mesclun salad, garden crudités, vinaigrette maison

La Salade Caesar 9.75
Caesar salad

*La Salade Composée au Roquefort 10.25**
Roquefort cheese salad

Gluten free*

* 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.

ENTRÉES

*Les Filets de Truite 97.00**
Rainbow trout filets, mushrooms, crabmeat, toasted almonds

*Le Suprême de Flétan 98.00**
Parmesan crusted wild Maine halibut, beurre blanc

*Le Saint Jacques et Crevettes 99.00**
Maine diver scallops, shrimp, garlic herb butter

*La Sole de la Manche 101.00**
Dover sole, lobster sauté, tomato concassé

*Papa's Bouillabaisse 100.00**
Fresh fish & shellfish medley, saffron broth

*Le Homard du Maine 101.00**
Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce

*Les Escalopes de Veau 99.00**
Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce

*Une Entrecote au Poivre 99.00***
Black pepper-crusted New York strip steak, shallots, Dijon mustard, truffle sauce

*Les Deux Tournedos 101.00***
Twin beef tenderloins, haricot verts, roasted herb potatoes, Béarnaise sauce

*Le Sauté Gourmandise Papa Ernest 102.00***
Medallions of beef, veal & lamb chop, roasted half Maine lobster tail

*Carré d'Agneau 101.00**
Rack of lamb, herbs de Provence, vegetable medley, thyme sauce

*Chateaubriand de l'Auberge (for two) 202.00***
Roasted beef tenderloin, vegetables, Béarnaise, truffle sauce

SIDES TO SHARE:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites 11.00*

DESSERTS

Selection from our Dessert Menu
*Our Assorted Hot Soufflés 10.50**
Julius Meinl Coffee 5.00
Harney and Sons Fine Teas 6.00