

# L'Auberge Chez François

*A la Carte Dinner Menu  
Chef Jacques' Amuse Bouche*

## APPETIZERS

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*La Gratinée des Halles 14.00  
Onion soup gratinée*

*Le Bisque de Homard 14.95\*  
Lobster bisque*

*Le Croustillant au Roquefort 22.50  
Warm Roquefort cheese tart, caramelized apples, cinnamon and Calvados*

*La Cassolette de Joes de Boeuf 25.95\*  
Braised Wagu beef cheeks, sherry wine sauce*

*Une Crêpe à la Ciboulette 23.50\*  
Chive crêpe, wild mushroom duxelle, tomato concassé, truffle sauce*

*Les Moules au Beurre d'Ail 23.95\*  
Maine rope mussels, garlic-herb butter*

*Le Boudin Blanc 24.95\*  
Toulouse Sausage, Bacon Wrapped Scallop on White Beans*

*Trio de Saumons 25.95\*  
Norwegian salmon: house-dilled cured, rillettes, smoked, salmon caviar, capers*

*La Coquille de Crustacés 26.50\*  
Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce*

*Les Huitres Chaudes ou Froides 25.50\*\*  
1/2 dozen oysters: chilled, sauce mignonette; warm, Béarnaise sauce*

*Les Escargots de Bourgogne 25.95\*  
Snails from the vineyards of Burgundy, garlic-herb butter*

*L'Escalope de Foie Gras de Canard 26.50  
Rougié duck foie gras sautéed on brioche with orange duck sauce*

## SALADS

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*La Salade de l'Auberge 13.50  
Organic mesclun salad, garden crudités, vinaigrette maison*

*La Salade Caesar 20.00  
Gem lettuce Caesar salad*

*La Salade Composée au Roquefort 20.50  
Roquefort cheese salad*

*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens. We source from local, sustainable and artisanal producers to serve healthy and flavorful meals. Bon Appétit.*

## ENTRÉES

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***Les Filets de Truite 53.95\****

*Rainbow trout filets, mushrooms, crabmeat, toasted almonds*

***Le Saint Jacques et Crevettes 57.95\****

*Maine diver scallops, shrimp, garlic herb butter*

***La sole de la Manche 60.95***

*Dover sole, Lobster sautee, Mushrooms, tomato concassé*

***Papa's Bouillabaisse 63.95***

*Fresh fish & shellfish medley, saffron broth*

***Le Homard du Maine 64.95\****

*Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce*

***Les Aiguillettes de Canard 57.00\*\****

*Maple Leaf Farms grilled duck breast, wild rice, Grand Marnier sauce*

***Les Escalopes de Veau 58.95\****

*Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels*

***Une Entrecote au Poivre 59.95\*\****

*Black pepper-crusting New York strip steak, shallots, Dijon mustard, truffle sauce*

***Les Deux Tournedos 61.95\*\****

*Twin beef tenderloin herb potatoes, Béarnaise sauce*

*add Rougié foie gras 19.00*

***Le Sauté Gourmandise Papa Ernest 66.95\*\****

*Medallions of beef, veal & lamb chop, roasted half Maine lobster tail*

***Carré d'Agneau 67.25\****

*Rack of lamb, herbs de Provence, vegetable medley, thyme sauce*

***Chateaubriand de L'Auberge (for two) 146.95\****

*Roasted beef tenderloin, Vegetables, Béarnaise, truffle sauce*

## SIDES TO SHARE :

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*Haricots Verts\*, Roasted Potatoes\*, Wild Mushroom Medley\*, Pommes Frites, Spaetzels\**

**11.00**

## DESSERTS

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***Selection from our Dessert Menu 12.95***

***Our Assorted Hot Soufflés 14.95\****

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

***Julius Meinl Coffee 5.00***

***Harney and Sons Fine Teas 6.00***

**\* 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.