

L'Auberge Chez François

Le Menu Expérience du Pâques 2023

APPETIZERS

Le Bisque de Homard
Lobster bisque *

La Gratinée des Halles
Onion soup gratinée

La Cassolette de Joes de Bœuf
A house delicacy: braised Wagyu beef cheeks,
wild mushrooms, sherry wine sauce *

Martini de Homard du Maine
Maine Lobster martini, vodka infusé sur crème, Osetra caviar*

Les Asperges Vertes
Warm asparagus on Virginia country ham, cheese medley*

Une Crêpe à la Ciboulette
Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce *

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

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

**Les Huitres Chaudes ou Froides*
Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 10.50 *

Les Escargots de Bourgogne
Half dozen snails from the vineyards of Burgundy with garlic and herb butter 10.50 *

L'Escalope de foie Gras de Canard
Rougié duck foie gras sautéed on brioche with orange duck sauce 18.50*

SALADS

La Salade de L'Auberge
Organic mesclun salad, crudités,
vinaigrette Maison

La Salade Composée au Roquefort
Roquefort cheese salad 10.25

La Salade Caesar
Caesar salad 9.70

ENTRÉES

Les Filets de Truite

*Rainbow trout filets, mushrooms, crabmeat, toasted almonds 129.00**

La Sole de La Manche

*Dover sole sautéed with lobster, mushrooms, tomato concassé 138.00 **

La Matelote de Poissons et Crustacés

*Mediterranean Sea Bass, Norwegian Salmon, Maine Lobster, Carolina Shrimp,
Maine Diver Scallops, crabmeat, white lobster sauce 142.00**

Papa's Traditional Bouillabaisse*

Fresh fish & shellfish medley, saffron broth 136.00

Le Homard du Maine

*Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 142.00 **

Les Escalopes de Veau

*Marcho Farms Veal scaloppini, crabmeat, Virginia ham, mushroom creme sauce 140.00**

****Les Deux Tournedos***

*Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 142.00 **

****Carré d'Agneau***

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 144.00

****Le Sauté Gourmandise Papa Ernest***

*Medallions of beef, veal & lamb chop, roasted half Maine lobster tail 146.00**

****Le Filet de Boeuf Encroûte Wellington, Périgourdine***

Beef Wellington with Truffle and Madeira sauce 148.00

****Chateaubriand de L'Auberge for Two***

*Chateaubriand alongside a medley of vegetables and roasted potatoes,
served with béarnaise and truffle sauce (for two) 290.00**

DESSERTS

Selections from our Dessert Menu

Our Assorted Hot Soufflés

*Grand Marnier, Chocolate, Raspberry 14.95 **

Please order at the beginning of your meal.

Julius Meinl Coffee Service 5.00

Harney and Sons Fine Tea Service 6.00

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. **Gluten free ***

Happy Easter