

AUBERGE

cuisine Française

Formule Menu

Lunch au choix € 33,-
Lunch menu, two courses, entrée & plat of your choice

Diner au choix € 48,-
Three courses, entrée, plat & dessert of your choice

Choose from the items below. We serve one menu per person

Entrées

Pâté de campagne

Home made pâté with mustard and cornichons

Millefeuille de maquereau

Millefeuille of mackerel, horseradish, wild garlic and green apple dressing

Artichauts aux graines et aux graines grillées

Artichokes served with its stock, mixed seeds and kernels and ricotta

Plats

Lieu noir, épinards, sauce au Noilly Prat

Hake with spinach, green herb crust and Noilly Prat sauce

Chou pointu, pistache et comté

Pointed cabbage with green pistachio pesto and Comté cheese

Confit de canard confite, petit salé, petit pois

Confit duck leg with petit salé, green garden peas and duck jus

Dessert

Choisissez votre dessert dans le cadre ci-contre

choose your dessert from the selection on the right
(Cheese in stead of dessert in the menu; supplément € 8,-)

Menu à la Carte

Besides our Formule Menu we also serve our a la carte menu. The dishes from our menu are available a la carte as well.

Entrées

Steak tartare € 16,-

Classic steak tartare made with Flemish bavette

Escargots, les six, jambon de parme, ail des ours € 18,-

Half a dozen vineyard snails, Parma ham, and wild garlic

Bouillabaisse € 23,-

Richly filled fish soup, with North Sea fish and shellfish

Wonton aux boudin et noix de St. Jacques € 28,-

Wonton with black pudding, scallops and garlic vinaigrette

Plat du Jour

Feel free to ask your waiter

Desserts

Rhubarbe, glace à la vanille et meringue € 13,-

Rhubarb with vanilla ice cream and meringue

Mousse au chocolat blanc, fruits rouges et fleurs de sureau

White chocolate mousse, forrest fruit and elderflower

Coupe Colonel € 13,-

Lemon sorbet with vodka

Fromage € 21,-

Five French cheeses, with Joke's jam

Café Auberge € 13,-

Special coffee with DOM Bénédictine, whipped cream

Huîtres & Caviar

Oysters

Irish Mór

3 pieces

€ 15,-

6 pieces

€ 28,-

Fine de Claire

€ 10,-

€ 18,-

Caviar, House of Caviar

30 gram

€ 58,-

50 gram

€ 78,-

Oscietra Selection

with blini, crème fraîche, shallot and chives

Plats

Épaule d'agneau, sauce hollandaise au cumin et harissa € 32,-

Braised neck of lamb, cumin hollandaise sauce and harissa

Petites soles grillées (3 pces), frites € 38,-

Grilled young soles (3 pcs), beurre noisette, capers, lemon, parsley and French fries

Boeuf Bourguignon 'à la mode' € 26,-

Boeuf Bourguignon 'Auberge style' with chicken liver cream

Steak frites € 32,-

Grilled steak with pepper corn sauce, french fries with creamy sauce of black pepper & 'Oude Beemster' cheese

Aile de raie, sauce verte, fenouil et câpres frits € 26,-

Skate wing with green herb sauce, fennel and crispy fried capers

Suppléments

Pain & beurre

Bread and butter

€ 5,-

Pommes frites, mayonnaise maison

French fries with sour mayonnaise

€ 7,-

Légumes chauds du jour

Warm vegetables, varied offering

€ 6,-

Salade frisée, croûtons

Green side salad of frisee and croûtons

€ 6,-

***Tous les plats sont accompagnés d'une purée de pommes de terre La Ratte**

***All the main courses are served with La Ratte potato purée**

Do you have and allergies or special dietary requests? Please inform us!