



MENU



Starters

- Pumpkin velouté, smoked bacon cappuccino and hazelnuts €11,00
- Parisian gnocchi, Italian ham au gratin with truffled Brie €12,00
- Pot-au-feu terrine, potato and lettuce salad, horseradish mayonnaise €12,00
- Vol-au-vent from the Auberge: Puff pastry, poultry quenelle, lamb sweetbreads and mushrooms €14,00

Vegetarian option

- Couscous of tandoori marinated vegetables €15,00

Fish courses

- Whole sea bass roasted in oven butter with an infusion of aniseed and fine herbs, rice and vegetables €22,00
- John Dory risotto and prawns, lettuce sauce €21,00
- Black hake fish steak, melted butter with oysters and basil, ham and mashed sweet potatoes €20,00

Main courses

- Parmentier of beef cheek (layers of mashed potato and beef), candied shallots and red wine sauce €19,00
- Pork loin roasted in the oven, ancient mustard, mashed sweet potato and vegetables €18.50
- Lamb liver, onions and jus with sherry vinegar and homemade mash €18,00
- Veal saltimbocca (veal wrapped in ham and marinated in wine), fresh pasta, mozzarella, and dried tomatoes €20,00

Cheese Board

- Plate of local cheese from the Crèmerie de Maillezais €8,00

Desserts

- Pear and figs poached in spiced wine and Armagnac prune ice cream €9,00
- Crème brûlée with gingerbread €8,00
- Gourmet coffee €9,00
- Fine apple tart and cinnamon ice cream €9,00
- Profiterole from the Auberge and its praline chocolate €9,00
- Ice cream and sorbets: please ask for the menu

Children's menu €9.00

Fruit squash to drink

Fish and mashed potatoes or Veal cutlet and tagliatelle

Chocolate cake or ice cream

Price includes VAT Service included - Subject to availability of ingredients.