

We are committed to cooking our dishes using primarily fresh, local produce which may be in short supply. We apologize for any inconvenience. The code in front of each dish indicates the allergens contained in our dishes. Please don't hesitate to ask us if you have any questions.

STARTER & MAIN COURSE	34 euros
MAIN COURSE & DESSERT	34 euros
STARTER, MAIN COURSE & DESSERT	42 euros

S T A R T E R S	(1-14)	Smoked salmon, prepared in-house over applewood, served with a Corrèze-style bread bun
	(1-9-10-15)	Calf's head, ravigotte or gribiche sauce.
	(5-10)	The Auberge salad, candied gizzards and smoked duck breast, walnuts
	(12-13-14-15)	Scallops and prawns on a bed of leek fondue with citrus sauce (+ 5 euros)

P L A T E S	(3-9-15)	Braised sweetbreads with morels (+ 10 euros)
	(3-9)	The piece of beef selected by the inn, foie gras sauce
	(3-9-15)	Slow-cooked veal medallion with chorizo cream and piquillo peppers
	(3-9-14)	Fish of the moment and risotto

The Auberge Cheese Trilogy  10 euros
(to be ordered at the start of the meal for reheating)

So you don't have to wait too long for your treats, We recommend ordering them at the start of the meal

D E S S E R T S	(1-2-3-5)	Frozen QuinquNoix® soufflé with chocolate browkie
	(1-2-3)	Pineapple dessert
	(2-3)	Sichuan pepper crème brûlée
	(1-2-3)	Chocolate fondant with a strawberry verrine
	(-)	Ice cream sundae (2 scoops of your choice) Ice creams: vanilla, chocolate, coffee, mint-chocolate, caramel Sorbets: blackcurrant, morello cherry, lemon, strawberry, passion fruit

CHILDREN'S FORMULA (up to 12 years old) 15 euros

C H I L D R E N S	Plate of cold meats
	Minced steak or nugget
	Ice cream sundae (2 scoops of your choice)
	Lemonade, syrup

List of allergens contained in our preparations

(1) Gluten - (2) Eggs - (3) Milk - (4) Peanuts - (5) Nuts - (6) Soy - (7) Sesame - (8) Lupin - (9) Sulfites
(10) Mustard - (11) Celery - (12) Molluscs - (13) Crustaceans - (14) Fish - (15) Garlic

All our meats are of French origin