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.

THE LUNCH FORMULA (excluding weekends and public holidays)

20 euros

Grilled beef, served with homemade fries and salad Dessert of the day

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

S T A R T E R	(1)	Foie gras cooked in salt, breaded with pepper mignonette, raspberry and red onion chutney, warm fig toast (+5 euros)
	(13+14)	Chaud-froid of scallops and salmon gravlax, citrus and fennel salad with white balsamic vinegar and grapeseed oil
	(3-10)	The Auberge salad, candied gizzards and smoked duck breast, walnuts and croutons
S	(1)	Fresh plate of melon and Serrano ham, artichoke hearts and Parmesan and mozzarella shavings, toast with two tapenades

P	(3)	Braised sweetbreads with morels (+8 euros)
L	(-)	Grilled rib-eye steak with chef's chimichurri sauce
A T S	(3)	Veal chop cooked at low temperature, chorizo cream and piquillo peppers
	(3-14)	The fish of the moment
		All our meats are of French origin

	•	ou don't have to wait too long for your treats, recommend ordering them at the start of the meal
D	(1-2-3-5)	Frozen QuinquiNoix® soufflé, soft with bitter almonds and cashew nuts
E S	(1-2-3)	Limoncello dessert and strawberry salad with basil and olive oil
s	(1-2-3)	Bourbon vanilla crème brûlée, black forest cupcake
E R	(5)	Melba cup with roasted apricots with honey and rosemary, roasted pistachios
т	<i>(-)</i>	Ice cream sundae (2 scoops of your choice)
S		Ice creams: vanilla, chocolate, coffee, mint-chocolate, caramel
		Sorbets: blackcurrant, morello cherry, lemon, strawberry, passion fruit

CHILDREN'S FORMULA (up to 12 years old)

14 euros

Plate of cold meats
Minced steak or nugget / new potatoes
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