



Houmous (V) or Olive spread & toasts	6.00
L'Impatiente, apéritive plate to share thin slides of cured ham, olive spread, cheese slices, raw vegetables...	16.00
Our Cheesemaker platter a selection from our cheesemaker Stelly to share	16.00
Small Foie gras of The Auberge	14.00
Thin Slices of cured ham from the Pyrenees, matured 30 months	14.00

ENTRÉES

Asparagus cream & perfect egg (V)	9.00
Gravlax Salmon & Chimichuri dressing	12.00
Small green salad	7.00

PLATS

Fish of the day, roasted potatoes & vegetable wok	18.00
Meat of the day, roasted potatoes & vegetable wok	18.00
Red Beans Tacos, tofu and vegetable (V)	16.00

DESSERTS

Cheese Selection from our cheesemonger stelly	8.00
Chocolat fudge cake	8.00
Gourmand Tea or Coffee	8.00

(V) : convient aux végétariens ou végétaliens

NOS FORMULES

Pirouette 24.00

Starter + Main Course

ou

Main Course + Dessert

Guinguette 29.00

Starter

+ Main Course

+ Dessert

Pitchoun (menu enfant) 16.00

Meat or Fish of the day,
Chips and Salad

+ ice cream

+ Sirup or fruit juice

