

OUR OFFERS

LA CARTE (The food list)

feel free to chose....

THE AUTOMN MENU

37

1 starter 1 main course, 1 cheese or 1 dessert
Chosen from the food list*

Drinks are not included.

Since all our dishes are homemade, we master their components and can eventually modify them in case of food allergy.

Please, be sure to let us know your need when you order.



*for some dishes, an additional charge may apply

OUR STARTERS

à la carte

 Perfect egg on a parsnip cream soup from the « Jardins de Fontanès » producer Coconut cream & chestnut oil 3,8	14.00
Two-fish pâté Leeks in a nori leaf 3,4,7	14.00
The Auberge foie gras Autumn fruits chutney & small bun (6€ supplement on the menu) 1, 7	22.00
Pulled rabbit Wellington style Pork stuffing, garlic oil, mushrooms & carrots 1	16.00
A small fresh salad	7.00

OUR MAIN DISHES

Free range chicken breast-red label Red Kuri Squash mash & its forest garnish, supreme sauce 1,7,10	22.00
Stuffed cabbage Pork & poultry liver stuffing, baker's potatoes 10	22.00
Filet of fish according to supply White butter, potatoes rösti & iced carrots 1, 3, 4,7	22.00
 Dahl of coral lentils, Coconut and soya milk, autumn vegetables, spices and basmati rice 6	20.00

Allergens 1: Gluten, 2: Shellfish, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard
11: Sesame, 12: Sulfur dioxide & sulphites > 10 mg/kg or 10 mg/l, 13: Lupin, 14: Molluscs

OUR CHEESES

à la carte

The Cheese plate

10.00

A selection of 3 farm cheeses from our cheesemaker

Organic AOC pelardon from the Cévennes region

8.00

Organic goat cheese (called pelardon) from the Cévennes with AOP certification (name and location are protected, quality is controlled) from Sauveplane farm. It takes 11 days of maturing for its AOP.

Our Cheese Maker's Board (not included in the menu)

16.00

A selection of Stely cheeses to share, salad, honey, .
Cheesemaker from Quissac



If you are short of a small glass of wine to go with your cheese, do not hesitate to ask!



OUR HOME MADE DESSERTS

Gourmet tea or coffee

10.00

Hot drink and homemade mini-pastries

Iced Vacherin the Auberge style

10.00

Chestnut custard & meringue
1, 3, 7

The Auberge Cookie

10.00

Chocolate, salted caramel, whipped cream
1, 3, 7, 8



Fig tartlet

10.00

Biscuit little Brittany style, fig & prickly pears compote with rosemary & fresh figs
1, 8



: suitable for vegetarians



Suitable for vegans



OUR KIDDIES MENU

*a hot dish served immediately (so there's no waiting)
for children up to 12 years*

16.00

Meat or Fish

French fries potato crips

And a dessert :

Organic Goat half p  lardon*

or

Ice cream on a stick, or c  ne...