



L'AUBERGE
PROVENÇALE

Four Course Menu

« Extravagant Beginning »

Russian Royal Ossetra Caviar – Traditional Accoutrements, Warm Blini – 175

L'Auberge Special Selection – Champagne, Billecart Salmon, Brut Reserve – 125

First Course

Choice

Baby Kale Salade

Sunchoke, Pear, Hazelnut

Lightly Cured Sea Trout

Beet, Trout Roe, Cultured Cream, Horseradish

Second Course

Choice

Chou Farci

Juniper Sausage, Mustard Seed Jus

Lamb Presse

Rutabaga Puree, Onion Confiture, Charred Broccoli

Third Course

Choice

Spiced Venison Loin

Sweet Potato, Belgian Endive, Black Trumpets, Sauce Poivrade

Halibut

Clams, Turnip, Green Apple, Vadouvan, Lime

Roasted Celeriac

Castelfranco, Parmesan, Truffle Jus

Supplement Shaved Périgord Black Truffle ~ 35

Dessert

Choice

Opera Cake

Hazelnut, Chocolate Ice Cream

Crème Fraiche Mousse

Coconut, Winter Citrus, Frozen Sheep's Milk Yoghurt

For a harmonious dining experience, Chef's prix fixe menus are created for your full table enjoyment.

L'Auberge Provençale – 145 Per Person – Service Non Compris

**Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.*