



Bienvenue en France !

Tonight, the Chef will be focusing on sharing with you traditional French food like he used to enjoy every Sunday at his Grandma's house. In her kitchen, he spends hours contemplating the magical association of ingredients to create a beautiful combination of flavours. It's all about the right dosage of willingness, passion and most importantly, love.

At l'Auberge, we aim to share with you more than a culinary experience, but a piece of our culture. Seat back and leave it to our "savoir-faire" to guide you through the night while you enjoy the company of your loved ones.

Please, feel free to inform our staff if you have any dietary requirements or any information that will be relevant regarding your time with us.

*Merci,
Dimitri and Tamara*

Our food is prepared in a kitchen that handle allergens and despite our efforts, even dishes prepared with no allergens may enter in contact with allergens while served, prepared or stored. Therefore, none of our dishes are guaranteed allergen free. Speak to our staff for more informations. Card payment are subject to 1.6% surcharge. Public holidays are subject to 10% surcharge and 10% service charge is applied for groups from 8 people.

Set Menu \$60

“ Le Menu Auvergnat”

If you hadn't been there yet, Salers, hometown village of the Chef built on old stones bulwark is located on top the continental french shelf. During a long time, this picturesque village has been away from big highways communication which did not promote its expansion. Nowadays it's listed as one of the most beautiful Villages of France thanks to its timeless elegance. If you'd like to go deeper in your experience, we propose you a menu to discover the flavours of this lovely Region.



Le Pounti

Rustic and savoury meatloaf made with pork, various greens and prunes. Its origin date back to 19th of century and it was initially served as a hearty dish for farmers and locals. Over time, the Pounti has become a beloved regional specialty usually served when there are family reunions and special occasion.

Le Jambon de Pays et ses Frites

Enjoy a simple yet flavorful experience with our country ham. Paired perfectly with fries, this dish embodies the down-to-earth, comforting flavors deeply rooted in the heart of Auvergne's countryside. Historically, pork was a staple in the region and preserving meat was essential for sustaining through the long winter months. Local farmers developed techniques to cure and smoke pork, resulting in Jambon de Pays, a cherished regional specialty.

Option palate rinser with a glass of Salers + \$16

Invigorate your senses with our Salers Liqueur, a refined palate cleanser crafted from the vibrant roots of the gentian plant. This herbal liqueur traces its roots back to the heart of Auvergne's mountains, where locals foraged the wild gentian roots and infused them into spirits. This time-honored elixir was not only revered for its unique bitter taste but also celebrated for its believed medicinal benefits. Today, it stands as a tribute to Auvergne's cultural legacy and a refreshing interlude for discerning palates.

Tarte aux Myrtilles

Blueberry tart - Its origin trace back to the abundance of wild blueberries found in the area leading to the creation of the iconic blueberry tart, a heartfelt nod to the region's culinary heritage. Indulge in a moment of tradition celebrating the natural sweetness and rustic charm that make this traditional dessert an irresistible treat.

Les Entrées - Appetizers

La Soupe à l'Oignon *Chef's recommendation* 🍷
The traditional onion soup, topped with bread and cheese. \$16

Le Camembert fondu à partager (ou pas..!) *Chef's recommendation* 🍷
Baked camembert infused with rosemary and a dash of wine. Served with bread. To share or not to share .. this is the question ! \$36

La Demi-douzaine d'Escargots
Half a dozen wild Burgundy snail with garlic and parsley butter, served with bread \$16

Les Saint-Jacques façon Bretonne 🍷
Seared scallops served au gratin in a rich creamy sauce. 2pcs \$19

Le Foie Gras
Duck foie gras. Served with gingerbread and fig jam \$26

La Planche de Charcuterie
Selection of prosciutto, saucisson and homemade terrine served with french baguette, cornichons and butter. \$25
Not enough ? Do yourself a favour and add the Rillettes for \$10

Les Rillettes de la Maison
Tender, slow cooked pork shredded and blended with rich fat and spices. Served with bread \$18

La Terrine de Campagne
Countryside homemade pâté. Served with bread \$17

Les Accompagnements - Sides

La Demi Baguette
Half baguette and butter \$7

La Salade Verte 🍷
Green salad and vinaigrette dressing. \$8

L'Assiette de Frites 🍷
French Fries. \$10

La Ratatouille 🍷
Mix of baked eggplant, zucchini and capsicum. \$11

La Purée Maison 🍷
Homemade mashed potatoes. \$11

Les Plats Traditionnels

Le Confit de Canard 🍷 *Chef's recommendation* 🧑🍳

Homemade duck leg confit and wine jus reduction served with homemade mashed potatoes \$32

Le Magret de Canard sauce cerise

Duck breast cooked to maximum tenderness with burnt honey and cherry sauce. \$34

Le Cassoulet traditionnel 🍷

Iconic french country dish, the Cassoulet is a combination of duck leg confit, sausage and bacon in a garlicky white beans stew slowly cooked in a earthenware pot. \$45

La Tartiflette 🍷 *Chef's recommendation* 🧑🍳

Popular cannot-miss gratin garnished with potatoes and a bacon cream sauce, topped with cheese. Served with a salad on the side. \$35

Le Jambon de Pays-Frites 🍷 *Chef's recommendation* 🧑🍳

Prosciutto and french fries. \$32

Le Tartare Traditionnel 🍷

Hand cut raw beef blended with condiments and egg yolk. Served with French Fries. \$36

Le Steak-Frites

200g Beef eye fillet served with French Fries and pepper sauce. Cooked medium-rare \$45

Le Boeuf Bourguignon 🍷

The not-to-be-missed dish! Slow cooked beef in red wine, carrots and mushrooms. Served with homemade mashed potatoes. \$36

Les Gambas flambées au Pastis 🍷

Flambeed prawns with Pastis, an anise-flavored liqueur from South of France, served with rice. \$40

Fromage

Ask for today's cheese \$14

Les Desserts - Sweets

La Crème Brûlée classique *Chef's recommendation*

Creamy vanilla custard base topped with a crunchy caramel. \$14

La Tarte aux Noix et Caramel-beurre-salé *Chef's recommendation*

Walnut and salted caramel tart \$14

La Tarte Amandine à la poire

Almond and pear Tart \$14

Omelette norvégienne flambée au Rhum

Vanilla ice cream with a marron glacé heart covered with a rum flambeed meringue. \$20

Crêpe Beurre Sucre

Crêpe topped with butter and sugar. \$10

Crêpe Sucre Citron

Crêpe topped with lemon and sugar. \$10

Crêpe flambée au Grand Marnier

Flambeed crêpe with Grand Marnier. \$12

Crêpe Nutella

Crêpe topped with Nutella. \$12

Crêpe Caramel Beurre Salé

Crêpe topped with salted caramel butter \$12

Feeling gourmet ? Add Vanilla Ice Cream ! One scoop \$2