

**Chefs soup of the day**  
prepared with local market ingredients and served with freshly baked bread  
**£6.00**

**Our own chicken liver paté**  
*flavoured with garlic and port served with pear chutney and toasted brioche*  
**£7.50**

**Pickled beetroot salad**  
with walnuts, olives, tomatoes  
crème fraiche and herb dressing  
**£7.50**

**Basket of freshly baked bread**  
with balsamic vinegar and olive oil  
**£3.00**

## MENU PRIX FIXE

**Chefs soup of the day**  
prepared with local market ingredients and served with freshly baked bread

**Smoked salmon & dill quenelles**  
with fennel, orange and watercress

**Our own chicken liver parfait**  
flavoured with garlic and port, served with pear chutney and toasted brioche

Ask your server for today's special.  
Additional charge may apply.

**Roasted carrot risotto**  
with hazelnuts, coriander pesto and rocket

**Fillet of cod**  
with chickpea, tomato and olive stew and wilted spinach

**Sweet cured bacon loin**  
mash potatoes, tomato and pepper compote, wild garlic dressing

**Honey, lemon and mustard chicken**  
with herb new potatoes, leeks and chive beurre blanc

**Pear belle helene**  
Poached pears, vanilla ice cream, chocolate sauce and buttery wafer biscuit

**Dark chocolate parfait**  
with kirsch soaked cherries

**Sticky toffee pudding**  
*with banana ice cream*

**Two Courses**  
**£18.95**

## STARTERS

**Smoked salmon and dill quenelles**  
with fennel, orange and watercress  
**£7.95**

### Local mushrooms

Hand foraged with grilled halloumi and wild garlic dressing  
**£7.95**

### Spiced chicken thighs

with satay sauce, sweet pickled vegetables and crushed peanut salad  
**£9.00**



## MAIN COURSES

**Pecorino & herb polenta cake**  
with grilled asparagus, beetroot puree and haloumi  
**£13.50**

### Steak haché

*Chopped shaped and seasoned Scotch beef served with green peppercorn and brandy sauce and skinny fries*  
**£13.50**

**Corn fed chicken supreme**  
with heirloom tomatoes, PX sherry vinegar and extra virgin olive oil  
**£18.50**

**Cajun spiced fillet of salmon**  
*with pine kernels, tomato, mangetout and lemon*  
**£19.50**

**Loin of Scotch lamb**  
with butter poached potato, spring greens, tomato and white wine jus  
**£23.50**

**Breast of Barbary duck**  
*Dauphinoise potatoes, creamed cabbage, pinenuts and smoked bacon, grand marinier jus*  
**£22.50**

**Pan seared halibut**  
with buttered leeks, clams, Noilly prat and lemon  
**£25.00**

Ask your server for today's special.

### Pan fried scallops

*with local black pudding and apple puree*  
**£9.00**

### Hot and sour soup

*Our ever popular special Thai spiced soup with coconut, lemongrass, chilli shitake and coriander served with king prawns*  
**£9.50**

**Twice baked smoked cheddar soufflé**  
with asparagus and truffle oil  
**£9.00**

**Fresh marinated olives**  
our selection of French pitted black and green olives  
**£1.50**

## GRILLS

COUNTRY OF ORIGIN:  
100% SCOTTISH BEEF  
FROM SELECTED  
SPEYSIDE ESTATES



**Rib Eye steak £24.50**  
250 grams of the juiciest steak cut

**Sirloin steak £25.50**  
250 grams cut from the striploin

**Fillet steak £29.50**  
225 grams centre cut tender steak

As members of the Scotch Beef Club we pride ourselves on handling only the finest quality Scotch beef. Our beef is aged for a minimum of 28 days to promote flavour and tenderness. It is best served pink. All grills are served with tomato, mushroom and parsley ragout and your choice of side order.

## SALADS

**La Bonne Auberge chicken & bacon salad**  
with peppers, onions, pinenuts, croutons, cucumber, strawberries and boiled egg with raspberry vinaigrette  
**£13.50**

**Warm king prawn salad**  
with mixed seasonal leaves and vegetables, asparagus with honey lemon and Arran mustard vinaigrette  
**£18.50**

## SIDES

**all £3.50**  
Tomato and red onion salad  
Mixed salad  
Creamy rooster mash  
French fries  
Panaché of vegetables  
Sauté mushrooms  
Peppercorn sauce  
Red wine sauce  
Garlic bread  
Giant onion rings



*Taste our best*  
**La Bonne Auberge is committed to serving the best quality Scottish produce mixed with a little French flair. We don't do fast food, we do great food as quickly as possible. The majority of our dishes are fresh and homemade so we can tailor them to your needs. Please ask if you would like to customise a dish.**

*\*Items in red are speciality dishes of La Bonne Auberge we encourage you to try them.*



Detailed allergen information is available on request. Our room service and lounge menus are also available should you require some more options.  
**SERVICE CHARGE** – An optional 12.5% is added to your bill, for both the menu prix fixe and the à la carte menus. 10% of this goes directly to the staff and 2.5% is used as an administration fee to manage the funds on the staffs behalf. The service charge is completely optional so if you would like it removed please advise your server and we will do so without hesitation.