

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.