



*La Bonne
Auberge*

MENU

TASTE OUR BEST

La Bonne Auberge is committed to serving the best quality Scottish produce mixed with a little French flair. We do great fresh food as fast 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.**

SOME OF OUR LOCAL SUPPLIERS

- McLay's - butchery meat
- Fresh direct local - fruit and vegetables
- Campbell's prime meats - butchery meat and fresh fish
- Clarks speciality - cheese, dairy and speciality products
- Braehead foods - Poultry and game

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

DINNER MENU

HORS D'OEUVRES

Soup of the day (V)	£6.00
Prepared fresh daily	
Rich chicken liver pâté	£7.50
Spicy pear chutney and toasted brioche	
French onion soup	£7.50
Our own classic with gruyère crouton	
Salmon rillettes (GF)	£8.50
Scented with paprika, lemon, and herb cream cheese brandade	
Goat's cheese & beetroot roulade (V) (GF)	£8.50
Pickled walnuts, salsa verde	
Wild forest mushrooms (V) (GF)	£9.00
Asparagus, micro cress and white truffle oil	
Pan seared scallops (GF)	£10.00
Pea puree, pine nut and cumin dressing	

LES SPECIALITIES

Butternut squash risotto (V)	£14.00
Crème fraiche and crispy sage	
Pan fried salmon (GF)	£17.00
Lyonnais potatoes, chilli broccoli, hollandaise sauce	
Corn fed chicken supreme (GF)	£18.00
Saffron potatoes, carrot purée, spinach, pea and mint jus	
Gressingham duck breast (GF)	£18.00
Creamed cabbage, bacon, pine nuts, dauphinoise potatoes, raspberry reduction	
Venison haunch (GF)	£21.00
Potato presse, celeriac purée, honey glazed carrots, chocolate sauce	
Whole witch sole	£25.00
Served on the bone. Prawn and chive beurre blanc, pomme frites	
Fillet of beef (GF)	£29.50
Bone marrow, tomato compote, balsamic reduction We advise to have this cooked medium rare.	

LES DESSERTS

Vanilla panna cotta (GF)	£8.00
Orange and pistachio compote	
Lemon meringue tart (V)	£8.00
Lemon curd tart, Italian meringue, raspberry	
Pear belle Hélène (V) (GF)	£8.00
Vanilla ice cream, poached pear, chocolate sauce	
Crème brûlée (V)	£8.00
Our classic recipe baked vanilla custard, sugar glazed crust, gavotte wafers	
Sticky Toffee Pudding (V)	£8.00
Toffee pudding, caramel sauce, vanilla ice cream	
Sorbet of the day (V) (GF)	£7.00
Ask for today's flavours	
Assiette of Scottish cheese (V)	£9.50
Chutney and Arran oaties	

ACCOMPAGNEMENTS

Pommes frites (V) (GF)	Rooster mash (V) (GF)
Battered onion rings (V)	Green peppercorn sauce
Tomato & onion salad (V) (GF)	Bernaise sauce (V) (GF)
Green beans (V) (GF)	Tenderstem broccoli (V) (GF)
Garlic bread (V)	
.....£3.50 each	

Allergen information is available on request. We cannot offer a 100% guarantee that all our products are allergen free.
Gratuities are at your discretion, all prices include VAT at current rate.

(V) VEGETARIAN (GF) GLUTEN FREE