



La Bonne Auberge

A LA CARTE
MENU



APERITIFS

Olives Arnaud Le Moulin de Daudet £1.95
Olives with herbs de Provence from the Arnaud family

Mélange de noix.....£1.95
Roasted and salted mixed nuts

Panier de pain£1.95
Freshly baked bread

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.*

FORMULE A For Two

Carafe of white or red wine

Chargrilled rib eye steak
Green peppercorn and brandy sauce and pommes frites

Torte au chocolat
With raspberries

£49.95

HORS D'OEUVRES

Soupe de jour.....£5.95
Freshly prepared daily

Soupe a l'oignon£7.25
French onion soup, Gruyere cheese crouton

Parfait de foie de volaille£7.50
Chicken liver parfait, brioche and spiced pear chutney

Home cured gravlax.....£7.50
With crème fraiche and fines herbes

Melon saison avec jambon séché.....£7.50
Seasonal melon with cured ham

Champignon des bois aux balsamique...£7.50
Forest mushrooms with garlic toast and aged balsamic

Coktail d'avocat et crevettes.....£8.95
Atlantic prawns, avocado, marie rose sauce

LES PLATS

Gratin de Ratatouille.....£12.95
Peppers, courgettes, aubergines and onions cooked with herbs, tomatoes and garlic, glazed with cheese

Our own recipe Scottish beef burger or chargrilled chicken breast in a brioche bun with tomato, red onion and baby gem and pommes frites
Original£13.50
Jacques - with Emmenthal cheese and bacon....£15.50
Le Bleu - with blue cheese and fruit chutney£15.50
Normandy - melting brie and bacon£15.50

Pumpkin and ricotta tortelloni£15.50
Butternut squash, sunflower seeds, roquette and chilli oil

Escalope de porc grillé.....£16.50
Fried egg, brioche crumb, provencale sauce and green beans

Salmon a la plancha.....£17.50
Sauté new potatoes, asparagus and lemon beurre blanc

LES SALADES

French bean and halloumi
With walnuts and olives.....£15.00

Bang Bang chilli chicken£16.95
Chargrilled lemon and thyme chicken breast, hot chilli dressing

Crispy duck breast£17.50
With lime and mustard dressing and pommes frites

MENU PRIX FIXE

Two courses from only

£19.95

Ask your server to see the menu.

ACCOMPAGNEMENTS

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

LES SPECIALITES

Steak haché.....£13.50
Chopped seasoned Scotch beef, green peppercorn and brandy sauce with pommes frites

Coq au vin£17.50
Corn fed breast of chicken, smoked bacon, mushrooms, onions and red wine sauce with creamy mash and green beans

Scampi a la Provencale£17.50
Classic wholetail scampi sautéed with shallots, pernod, garlic and tomatoes with saffron rice

Filet de boeuf "Stroganoff".....£18.95
Strips of tender beef fillet, paprika, Dijon mustard and brandy with mushrooms and braised rice

LES GRILLADES

Lemon and thyme chicken breast£16.95
250 gram Rib eye steak.....£23.50
200 gram Fillet steak£28.95

All our steaks come from the finest Scotch beef which is traditionally hung to improve texture and develop flavour. We recommend they are cooked pink. Our grills come with herb butter vine tomatoes and either pommes frites, creamy mash or seasonal salad.

DESSERTS

Boule de Neige.....£7.50
A traditional Glasgow favourite, Arran dairy ice cream, Tunnock's snowball and raspberry sauce

Profiteroles glacées.....£7.50
With chocolate sauce

Tarte Tatin.....£7.50
Vanilla ice cream

Crème brûlée£7.50
Classic baked vanilla custard

Sorbet ou glace du jour£5.95
Ask for details

Assiette of cheese.....£7.50
Fruit chutney and biscuits

Pouding au caramel£7.50
Sticky toffee pudding with caramel sauce

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.