



## WELCOME

*La Bonne Auberge Glasgow Theatreland takes pride in being one of the few Glasgow restaurants to still be going strong after over forty years.*

*La Bonne Auberge, Glasgow's original French Mediterranean Brasserie, continues to thrive and innovate under the guidance of our award winning Executive Head Chef, Gerry Sharkey.*

*Using only the freshest ingredients, the menus offer excellent value for money and tantalising cuisine inspired by France and the Mediterranean.*

*We hope you enjoy your meal.*

MAURICE TAYLOR CBE



## THÉS

Choose from our selection of speciality teas and infusions or our own blend roasted coffee beans.

Breakfast, peppermint, earl grey, camomile, pure green, assam or fruit infusion **£2.75 per pot**

## CAFÉS

Classic filter coffee		<b>£2.95 per pot</b>
Espresso	single <b>£2.95</b>	double add 70p
Cappucino		<b>£2.95</b>
Latté		<b>£2.95</b>
Flat white		<b>£2.95</b>
Mocha		<b>£2.95</b>

## SNACKS SERVED UNTIL 4PM

White or wholemeal toast, butter and preserve	<b>£2.95</b>
Freshly baked fusette, butter and preserves	<b>£2.95</b>
All butter freshly baked croissant and preserve	<b>£2.95</b>
Locally baked "Morton's" roll with your choice from;	<b>£2.95</b>
Grilled back bacon, square steak lorne sausage, black pudding, fried or scrambled egg	
One filling per roll additional fillings	<b>£1.00 each</b>
Butter shortbread	<b>£1.50</b>
Freshly baked fruit scone, butter and preserve	<b>£2.95</b>
Fresh dairy cream profiteroles	<b>£4.95</b>
Chocolate brownie	<b>£4.95</b>

## 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.



# La Bonne Auberge

# MENU

## FORMULE A

**Macaroni au fromage**  
Macaroni cheese with smoked bacon,  
peas and roquette

Glacé vanille

£9.95

## HORS D'OEUVRES

<b>Potage du Jour</b> Prepared fresh daily	£5.95
<b>Soupe à l'oignon</b> Our own classic with Gruyere crouton	£7.95
<b>Parfait de foie de volaille</b> Chicken liver parfait, cherry jam, Arran oaties	£7.95
<b>Salmon gravadlax</b> Guacamole, pink grapefruit, aphilio cress	£8.50
<b>Melon saison avec crevettes</b> Seasonal melon with prawns in marie rose sauce	£8.95

## LES SALADES

<b>Caesar salade</b> Crisp lettuce, croutons, parmesan Anchovy beignets, creamy garlic dressing Add cured salmon or chicken	£9.50 Plus £3.75
<b>La Bonne Auberge salade</b> Warm chicken, and bacon with seasonal leaves, vegetables, boiled egg, parmesan, croutons, pine kernels and raspberry vinaigrette	£13.50
<b>Salade de chèvre</b> Mixed leaves, olives, peppers, goats cheese and pickled walnut	£11.50

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## FORMULE B

**Le Croque Monsieur**

Classic French sandwich with honey roast ham, Emmenthal cheese,  
roquette, mornay sauce and pommes frites

Profiteroles au chocolat

£12.50

## LES SANDWICHES

### La Bonne Auberge burgers

Made in house to our own recipe, our Scotch beef burgers,  
come in a brioche bun with tomato, red onion and baby  
gem with pommes frites, choose from;

<b>Original</b>	£13.50
Jacques - with Emmenthal cheese and bacon	add £2.00
Le Bleu with blue cheese and fruit chutney	add £2.00
Normandy brie and bacon	add £2.00
<b>Le Provencale</b>	£10.95
Toasted brioche with peppers, onions, aubergines, tomato and courgette topped with Swiss cheese served with pommes frites	
<b>Le Poulet bang bang</b>	£13.50
Buttermilk fried chicken breast on toasted brioche with tomato, slaw, spicy chilli sauce and pommes frites	

## LES PLATS TRADITION AUBERGE

<b>Warm Quiche Lorraine</b>	£10.50
Classic French quiche, simple mesclun salad, grilled peppers, olives and house dressing	
<b>Gratin de Ratatouille</b>	£13.50
Ragout of Mediterranean vegetables, Swiss cheese and roquette	
<b>Crispy fried haddock</b>	£13.95
Spring onion mash, pea beurre blanc or pommes frites	
<b>Steak haché</b>	£13.50
Chopped seasoned Scotch beef green peppercorn and brandy sauce, pommes frites	
<b>Boeuf Bourguignon</b>	£13.95
Braised Scotch beef, bacon, mushrooms and red wine with mash and green beans	
<b>Magret de canard</b>	£18.00
Dauphinoise, creamed cabbage with smoked bacon and pine kernels, orange sauce	
<b>Steak frites</b>	£21.95
200 gram Scotch rib eye steak, French beans, tomato, pepper sauce and pommes frites	

## FORMULE C

Served From 12 Noon

**Two Course set lunch from our market menu**  
only £19.95

Ask your server for 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 DESSERTS

<b>Sorbet du jour</b> Ask for flavours	£6.95
<b>Crème brûlée</b> Classic baked vanilla custard, sugar glazed crust	£7.50
<b>Profiteroles glacé vanille</b> Profiteroles, vanilla ice cream, chocolate sauce	£7.95
<b>Boule de Neige</b> A traditional Glasgow favourite, Arran dairy ice cream, Tunnock's snowball and raspberry sauce	£7.95
<b>Pouding au caramel</b> Sticky toffee pudding with caramel sauce	£8.25
<b>Tarte Tatin</b> Vanilla ice cream	£8.95
<b>Assiette de fromages d'Ecosse</b> Clava brie, Mull cheddar, Kintyre blue chutney and oaties	£9.45

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