

DINNER MENU

HORS D'OEUVRES

Potage du jour.....	£5.95
Prepared fresh daily	
Soupe à l'oignon.....	£7.50
Our own classic with Gruyere crouton	
Croton de chèvre.....	£7.95
Goats cheese, roasted sweet peppers, olive dressing	
Parfait de foie de volaille.....	£7.95
Chicken liver parfait, cherry jam, Arran oaties	
Saumon gravadlax.....	£8.50
Guacamole, pink grapefruit, aphillio cress	
Asperges grilles.....	£8.50
Grilled asparagus, mushrooms and hollandaise	
Melon saison avec crevettes.....	£8.95
Seasonal melon with prawns in marie rose sauce	
Coquilles St Jacques.....	£9.95
Pan fried scallops, sweetcorn and chorizo salsa	

ACCOMPAGNEMENTS

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

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.

LES SPECIALITIES

Tortelloni de potiron et ricotta	£14.50
Pumpkin tortelloni, roasted carrots, hazelnut and coriander pesto	
Filet de vivaneau	£16.50
Red snapper, pepperonata, confit potato, French beans and olives	
Poulet nourri aux maïs	£16.95
Corn fed chicken, French beans, potato fondant and sauce choron	
Magret de canard	£18.00
Dauphinoise, creamed cabbage with smoked bacon and pine kernels, orange sauce	
Filet de sole grillée	£21.50
Grilled banana, potato, spinach and curry cream	
Filet mignon "Diane"	£25.00
Thinly beaten fillet steak with shallot, mushroom, tomato, Dijon mustard sauce, and pommes frites	
Filet de boeuf La Bonne Auberge	£29.95
Grilled 250gram Scotch fillet steak, mushroom and tomato compote, herb butter and pommes frites	

LES DESSERTS

Sorbet du jour.....	£6.95
Ask for flavours	
Crème brûlée.....	£7.95
Classic baked vanilla custard, sugar glazed crust, Gavottes wafers	
Profiteroles glacées.....	£7.95
Profiteroles, vanilla ice cream, chocolate sauce	
Boule de Neige.....	£7.95
A traditional Glasgow favourite, Arran dairy ice cream, Tunnock's snowball and raspberry sauce	
Pouding au caramel.....	£8.25
Sticky toffee pudding with caramel sauce	
Tarte Tatin.....	£8.95
Vanilla ice cream	
Assiette de fromages d'Ecosse.....	£9.45
Chutney and oaties	

LUNCH MENU

FORMULE A

Macaroni au fromage
Macaroni cheese with smoked bacon, peas and roquette
Glacé vanille
£9.95

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Prepared fresh daily	
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Our own classic with Gruyere crouton	
Parfait de foie de volaille.....	£7.95
Chicken liver parfait, cherry jam, Arran oaties	
Salmon gravadlax.....	£8.50
Guacamole, pink grapefruit, aphillio cress	
Melon saison avec crevettes.....	£8.95
Seasonal melon with prawns in marie rose sauce	

LES SALADES

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

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

FORMULE C

Served From 12 Noon
Two Course set lunch from our market menu
only £19.95
Ask your server for menu

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;

Original.....	£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
Le Provencale.....	£10.95
Toasted brioche with peppers, onions, aubergines, tomato and courgette topped with Swiss cheese served with pommes frites	
Le Poulet bang bang.....	£13.50
Buttermilk fried chicken breast on toasted brioche with tomato, slaw, spicy chilli sauce and pommes frites	

LES PLATS TRADITION AUBERGE

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

LES DESSERTS

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