

Auberge - Waterloo Sample Menu

Les express

Tartines £6.95

An open French sandwich served with French fries
Savoie – smoked bacon, red onion and reblochon
Ecossais – smoked salmon, avocado, sorrel and crème
fraiche
Espanol – chorizo, emmenthal and spicy tomato sauce

Steak frites £13.95

Chargrilled 6oz ribeye steak served with French fries
Add garlic butter £1
Add béarnaise, peppercorn or blue cheese sauce £1.50
each

Auberge burger £9.95

6oz 100% beef burger cooked to your liking with sliced
beef tomato, red onion, cos lettuce with dijon mayonnaise
served in a soft white bun, with French fries
Add cheddar cheese or bacon £1.50 each

Tagliatelle printemps £10.95

With broccoli, broad beans, asparagus, Grana Padano
and a cream sauce

Croques

Classic French toasted sandwich covered with gratinated
béchamel

Monsieur – traditional cheese and ham filling £6.95
Madame – as above with a free range egg on top £7.95

Club sandwich £8.95

Layered sandwich of grilled chicken, bacon, melted

*cheese, lettuce and tomato in toasted bloomer bread with
garlic mayonnaise*

Steak sandwich £11.95

*Slow roasted brisket, caramelised onions, dijon mustard
served in a warm freshly baked baguette with French
fries*

Omelette parisienne £8.95

Freshly made with 3 free range eggs.

*Plain or with a choice of two fillings from the following:
mushroom, onion, cheddar cheese, ham, bacon, tomato*

Confit de canard £13.95

*Duck leg served with rösti potatoes, French beans and a
plum sauce*

Les intros

Corbeille de pain £2.95

A basket of freshly baked French baguette

Olives marinées £3.65

A bowl of marinated Mediterranean olives

Pain à l'ail

Toasted French baguette brushed with garlic butter

£4.25

With melted cheese £4.75

Entrees

Escargots £6.95

*Oven baked Burgundy snails in garlic and herb butter
served with fresh French baguette*

Asperges £7.45

Fresh asparagus spears wrapped in cured ham, free range egg and hollandaise sauce

Cocktail de crevettes £6.95

King prawns in spicy Marie Rose sauce with avocado and cos lettuce

Camembert chaud £6.95

Deep fried camembert with redcurrant jelly

Calamars fris £6.75

Fresh calamari, deep fried and served with garlic mayonnaise

Soupe du jour £4.95

Seasonal soup of the day – please ask your server

Tartare de crabe £6.95

Fresh crab and avocado served with ribbons of cucumber and a raspberry dressing

Saumon fumé £6.95

Scottish smoked salmon served with rösti potato, beetroot and horseradish relish

Sharing platters

Assiette de charcuterie £14.95

A selection of French cold meats including garlic sausage, rosette de lyon, saucisson au poivre, cured ham, pork rillettes, choucroute, gherkins and French baguette

Assiette de fromages £13.95

A selection of French cheeses including camembert, bleu

*d'auvergne, emmenthal, red onion marmalade, grapes
and cheese biscuits*

Les moules

*A pot of steaming fresh mussels - main course served
with French fries or a basket of fresh baguette*

*Moules marinière £6.95 / £16.95
Mussels, shallots, white wine, garlic and parsley (cream
optional)*

*Moules provençale £6.95 / £16.95
Mussels, white wine, fresh tomato, garlic and basil*

*Moules thaïlandaise £6.95 / £16.95
Mussels, coconut cream, lemon grass, coriander, chilli
and ginger*

Salades

*Salade auberge £12.95
Super food salad of kale, spinach, roasted sweet potato,
beetroot, pine kernels, quinoa, avocado and chia seeds,
with a honey and mustard dressing*

*Caesar salade £11.95
Chargrilled chicken, grana padano, garlic croutons, cos
lettuce, traditional dressing*

*Salade niçoise £12.95
Traditional salad from nice with tuna, French beans, new
potatoes, olives, free range egg, tomato and French
vinaigrette*

*Salade d'été £13.95
Feta cheese, blueberries, pomegranate seeds, orange*

segments, quinoa, walnuts, baby spinach, with a raspberry dressing

Les plats

Magret de canard £18.95

Duck breast served with rösti potato, curly kale and an orange sauce

Loup de mer £17.95

Roasted sea bass fillets, pea and basil puree, provençale butter

Fillet d'agneau £19.95

Lamb rump with sweet potato mash, spring greens and a light rosemary sauce

Entrecôte grillée £20.95

Chargrilled 8oz sirloin steak, cooked to your liking and served with French fries, tomato and mushrooms

Add garlic butter £1

Add béarnaise, peppercorn or blue cheese sauce £1.50 each

Supreme de volaille £16.95

Chicken breast filled with emmenthal and wrapped in cured ham served with French beans, sautéed potatoes and red pepper sauce

Brochette de saumon £17.95

Grilled salmon with a spinach, red chard and pine kernel salad and fresh mango salsa

Sides £3.75

Pommes frites
French fries

Pommes nouvelle
Minted new potatoes

Salade vert
Selection of green leaves with green olives, cucumber and
French beans

Salade de tomates
Tomato, red onion and fresh basil salad

Salade mixte
Cucumber, tomatoes, red onion, mixed leaves and mixed
peppers

Legumes
Broad beans, kale and French beans

Les desserts

Crème brulee £5.95
Traditional French dessert flavoured with coffee

Tarte aux pommes £5.95
Apple lattice with sultanas and a hint of cinnamon,
served warm with vanilla ice cream and blackcurrant
coulis

Crepes suzette £5.95
Pancakes served warm with an orange and cointreau
sauce and vanilla ice cream

Cheesecake au chocolat £6.45
Chocolate and mascarpone cheesecake served with

caramel sauce

Pavlova £5.95

*Crushed meringue with passion fruit, pineapple and
lemon zest*

Gateau au chocolat £6.50

*Warm chocolate sponge with a liquid fondant centre
served with vanilla ice cream*

Cheesecake au citron £6.25

*A lemon cheesecake topped with flaked almonds served
with raspberry coulis and cream*

Posset de fraise £5.95

*A homemade strawberry and cream chilled dessert
served with seasonal fruit and shortbread biscuit*

Glaces £4.95

Vanilla, strawberry and chocolate

Fromages £6.95

*A selection of French cheeses including camembert, bleu
d'auvergne and emmenthal served with biscuits and
grapes*