

Nibbles

Basket of freshly baked bread (v)
Balsamic vinegar and olive oil
£3.00

Fresh marinated olives (v)
A selection of French pitted black and green olives
£1.50

Roasted nut mix (v)
Peanuts, cashews and almonds in a balsamic and herb seasoning
£3.00

Menu Pre Fixe

Chefs soup of the day
Prepared with local market ingredients and served with
freshly baked bread

Smoked peppered mackerel rillettes
Grapefruit, compressed cucumber and baby capers

Our famous chicken liver parfait
Cranberry and red onion compote and toasted brioche

Courgette, feta and leek tart (v)
Black olive puree, grilled asparagus, tomato and
red pepper compote

Fillet of blackened seabass
Maple and carrot puree, crushed parsley and mint potatoes,
spinach and garlic dressing

Peppered pork loin eye
Savoy cabbage, leek and potato cake,
root vegetable slaw and apple sauce

Chargrilled sirloin steak (served pink)
Parsley, lemon and garlic butter, roasted cherry vine tomatoes
and herb potatoes. **£5.00 supplement**

Sicilian lemon posset
Fruits in syrup, shortbread and hazelnut crumb

Crisp meringue nest
Pear compote, chocolate ice cream, vanilla bean sauce

Chocolate and salted caramel tart
Fresh orange, pineapple and passion fruit

Two Courses £18.95
Three Courses £23.95

Side Orders

Tomato and red onion salad
Mixed salad
Creamy rooster mash
House fries
Panaché of vegetables
Sauté mushrooms
Peppercorn sauce
Red wine sauce
Garlic bread
Giant onion rings

£3.50 each

Starters

Chefs soup of the day
Prepared with local market ingredients and served with
freshly baked bread
£6.00

Smoked peppered mackerel rillettes
Grapefruit, compressed cucumber and baby capers
£7.50

Our famous chicken liver parfait
Cranberry and red onion compote and toasted brioche
£7.50

Goat's cheese pepperonata (v)
Garlic and herb marinated peppers, onions and courgettes with
goat's cheese and crisp bread
£7.50

Seared foie gras
Toasted brioche, fig marmalade
£12.00

French onion soup
Traditional braised onion soup, gruyère cheese crouton
£7.50

Local mushrooms
Hand foraged with grilled halloumi, herb and garlic dressing
£7.95

Pan fried scallops
Local black pudding and apple puree
£9.00

Twice baked smoked cheddar soufflé (v)
Asparagus and truffle oil
£9.00

Fish

Fillet of blackened seabass
Maple and carrot puree, crushed parsley and mint potatoes,
spinach and garlic dressing
£16.00

Pan seared hake
Buttered leeks, Noilly prat, prawns,
creamy mash and lemon
£16.50

Spiced fillet of salmon
Pine kernals, tomato, mangetout,
new potatoes and lemon
£19.50

Meat

Steak haché
Chopped shaped and seasoned Scotch beef served with
green peppercorn and brandy sauce and skinny fries
£13.50

Corn fed chicken supreme
Heirloom tomato salad, PX sherry vinegar and
extra virgin olive oil
£17.50

Loin of Scotch lamb
Butter poached potato, spring greens, tomato
and white wine jus
£23.50

Signature Dishes

Beef Bourguignon
Tender Scotch beef marinated in red wine
with bacon, mushrooms, onions
and mash potatoes
£16.00

Baked quiche Lorraine
Traditional bacon and gruyère baked
quiche, grilled asparagus, herb beurre
blanc and roquette salad
£14.50

Breast of Barbary duck
Dauphinoise potatoes, creamed
cabbage, bacon, pinenuts and
grand mariner jus
£22.50

Grills

COUNTRY OF ORIGIN:
100% SCOTTISH BEEF
FROM SELECTED
SPEYSIDE ESTATES



Rib-eye steak
250 grams of the juiciest steak cut
£24.50

Sirloin steak
250 grams cut from the striploin
£25.50

Fillet steak
225 grams centre cut tender steak
£29.50

As members of the Scotch Beef Club we pride ourselves on handling
only the finest quality Scotch beef.

Our beef is aged for a minimum of 28 days to promote flavour and
tenderness. It is best served pink. All grills are served with tomato,
mushroom and parsley ragout and your choice of side order.

Salads & Lighter Options

La Bonne Auberge chicken & bacon salad
Peppers, onions, pinenuts, croutons, cucumber,
strawberries and boiled egg with raspberry vinaigrette
£13.50

Courgette feta & leek tart (v)
Black olive puree, grilled asparagus, tomato and
red pepper compote
£14.00

Warm king prawn salad
Mixed seasonal leaves and vegetables, asparagus
with honey, lemon and Arran mustard vinaigrette
£18.50

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.*

Desserts

Jordan's homemade sorbet
Ask your server for today's flavour
Three scoops
£6.00

Sicilian lemon posset
Fruits in syrup, shortbread and hazelnut crumb
£7.00

Crisp meringue nest
Pear compote, chocolate ice cream, vanilla bean sauce
£7.00

Chocolate and salted caramel tart
Fresh orange, pineapple and passion fruit
£7.00

Snowball special
A traditional Glasgow favourite
Arran dairy ice cream, Tunnocks snowball and raspberry sauce
£7.00

Dark chocolate parfait
Kirsch soaked cherries
£7.00

Sticky toffee pudding
Banana ice cream
£7.00

Assiette of Scottish cheeses
Mull cheddar, Strathdon blue, brie and smoked Barwhay
£8.00

Liqueurs, Coffees & Digestifs

Choose from a selection of malts, liqueurs, dessert
wines and specialty coffees.

Please ask your server for details.



LA BONNE
AUBERGE
est 1975

Good food, Good wines, Good times

Detailed allergen information is available on request. Our room service and lounge menus are also available should you require some more options.

SERVICE CHARGE – An optional 12.5% is added to your bill, for both the menu prix fixe and the à la carte menus. 10% of this goes directly to the staff and 2.5% is used as an administration fee to manage the funds on the staffs behalf. The service charge is completely optional so if you would like it removed please advise your server and we will do so without hesitation.