

Champagnes

Carafon EPC Blanc de Blancs.....	500ml	49,00€
EPC Blanc de Blancs.....	750ml	74,00€
EPC Rosé Blanc de Blancs.....	750ml	82,50€
Louis Roederer Cuvée Collection 242.....	750ml	105,00€
Cristal Louis Roederer.....	750ml	250,00€
Pol Roger Brut Réserve.....	750ml	95,00€
Moët et Chandon Brut Impérial.....	750ml	100,00€
Dom Pérignon.....	750ml	269,00€
Taittinger Brut Réserve.....	750ml	105,00€
Lallier Blanc de Blancs Grand Cru.....	750ml	100,00€
EPC Blanc de Blancs Vintage.....	750ml	110,00€
Billecart-Salmon Brut Rosé.....	750ml	135,00€
Perrier Jouët Grand Brut.....	750ml	108,00€
Glass of EPC Blanc de Blancs.....	150ml	13,00€
Glass of EPC Rosé Blanc de Blancs.....	150ml	15,00€
EPC Blanc de Blancs Extra Brut Vintage 1 ^{er} cru	1,5 L	250,00€

Aperitifs

Americano.....	100ml	7,20€
Kir.....	150ml	5,50€
Kir royal.....	150ml	10,00€
Ricard.....	30ml	5,00€
Pastis 51.....	30ml	5,00€
Tawny Port.....	60ml	6,00€
LBV Port.....	60ml	9,20€
Martini Bianco.....	60ml	6,00€
Martini Dry.....	60ml	6,00€
Martini Rosso.....	60ml	6,00€
Beefeater Gin.....	40ml	9,40€
Bombay Sapphire Gin.....	40ml	11,00€
Zubrowka Vodka.....	40ml	9,20€
Absolut Vodka.....	40ml	10,40€
Wyborowa Exquisite Vodka.....	40ml	13,50€
Jameson Whiskey.....	40ml	11,00€
Four Roses.....	40ml	11,20€
Jack Daniel's Single Barrel.....	40ml	12,30€
Bellevoys French whisky.....	40ml	10,00€
Bellevoys Tourbé French whisky.....	40ml	12,00€
10-year-old Aberlour.....	40ml	11,70€
The Glenlivet.....	40ml	11,00€
Chivas Regal.....	40ml	10,70€
18-year-old Chivas Regal.....	40ml	14,70€
Clan Campbell.....	40ml	9,50€
Campari.....	60ml	8,50€
Suze.....	60ml	6,60€
White, rosé, red Lillet.....	60ml	8,10€

Water & Soft drinks

Vittel / Perrier fines bulles.....	1L	7,00€
Vittel / Perrier fines bulles.....	500ml	5,00€
Perrier.....	330ml	4,50€
Coca-Cola, Coca-Cola Zero.....	330ml	5,00€
Orangina.....	250ml	5,00€
Schweppes.....	250ml	5,00€
Peach Fuze Tea.....	250ml	5,00€
¼ Vittel with syrup.....	250ml	4,50€
Alain Milliat fruit juice and nectars.....	200ml	5,50€
Alain Milliat tomato juice.....	200ml	5,50€

Hot drinks

Coffee / Decaf.....	3,20€
White coffee.....	3,40€
Irish coffee.....	10,50€
Cappuccino.....	4,30€
Teas / Herbal tea.....	4,00€
Double black coffee.....	6,40€

Digestifs

Spirits.....	40ml	9,50€
Marc de Gewurztraminer.....	40ml	9,50€
Busnel Calvados.....	40ml	10,00€
Le Père Jules Calvados.....	40ml	12,00€
Clés des Ducs Armagnac.....	40ml	9,50€
Château de Ravignan 1993 Bas Armagnac.....	40ml	17,50€
Klipfel Poire Williams.....	40ml	9,50€
Klipfel Vieille prune.....	40ml	10,00€
Brand Liqueurs.....	40ml	10,00€
Hennessy Very Special.....	40ml	10,20€
Cognac Hennessy XO.....	40ml	21,50€
Get 27, Get 31.....	80ml	9,30€
Marie Brizard.....	80ml	9,60€
Manzana.....	80ml	9,60€
Green Chartreuse.....	40ml	9,60€
Reserva Bacardi rum.....	40ml	9,50€
Bacardi 8-year-old rum.....	40ml	10,00€
Guatemala El Pasador de Ono XO rum.....	40ml	12,00€

Beers

	Draft 250ml	500ml
« Auberge Dab » Selection.....	4,50€	9,00€
	Bottle 330ml	
Heineken.....	6,00€	

L'Auberge
DAB

Oysters

Fines de Claire

Marennes Oléron «Pascal Magné».....	No. 3/6.....	17,70€
	No. 2/6.....	21,90€

Cupped

Brittany «Pascal Magné».....	No. 3/6.....	16,80€
Brittany by Maison Mer «Laurence Mahéo».....	No. 2/6.....	21,60€

Specials

Gillardeau Papillon.....	No. 5/6.....	19,80€
Gillardeau.....	No. 2/6.....	30,00€
Empress Pearl Specials « Joël Dupuch ».....	No. 3/6.....	22,20€
Normandy Utah Beach.....	No. 3/6.....	22,80€

Flats

Belons or Flats.....	No. 2/6.....	22,50€
	No. 00/6.....	29,70€

Shellfish

Clam.....	For one.....	4,50€
Spanish mussels.....	For 6.....	6,00€
Shrimps.....	100g.....	8,00€
Fresh cooked langoustines.....	Per portion.....	26,00€
Whelks.....	Per portion.....	12,00€
Prawns.....	200g.....	21,00€
Round clams or Carpet-shell clams.....	For 6.....	11,10€
Fresh crab.....	For one.....	18,00€
Canadian lobster served cold.....	Per 500g piece.....	50,00€

Drinking too much alcohol is harmful to your health. Drink responsibly. Prices include Service (15% of net price).
If you have a food allergy, please ask to see our allergen statement listing allergens in our dishes.

1st Maître d'Hôtel Thibaud AVIAS - Chef Alexis YÉMÉ

Autumn - Winter 2021/2022

www.auberge-dab.com

Seafood platters

All our platters may be prepared for one, or for several people to enjoy together as you prefer.

Prestige

81,00€ / Pers.

- 3 No. 3 Fines de Claires
- 3 No. 3 Specials
- 3 No. 3 cupped
- Whelks
- 5 Prawns
- 3 Langoustines
- 1 Canadian lobster

Oyster Selection

38,00€ / Pers.

- 2 No. 2 flats
- 2 No. 3 Fine de Claires
- 2 No. 2 Fine de Claires
- 2 No. 3 cupped
- 2 No. 5 Specials
- 2 No. 3 Specials

Auberge

63,00€ / Pers.

- 7 No. 3 cupped
- 2 No. 2 Fines de Claires
- 2 No. 5 Specials
- Round clams or Carpet-shell clams
- 3 Spanish mussels
- 1 Clam
- 1 Crab
- 3 Prawns
- Langoustines
- Whelks
- Shrimps

Tasting

39,00€ / Pers.

- 3 No. 5 Specials
- 3 No. 3 Fine de Claires
- 3 No. 3 cupped
- 3 Spanish mussels
- 3 Prawns
- Whelks
- Shrimps

Shellfish

52,00€ / Pers.

- ½ Canadian lobster
- ½ Crab
- 3 Langoustines
- 4 Prawns
- Shrimps

L'Auberge
DAB

Wine by the glass

		180ml
White Mâcon Villages.....		6,50€
White Sancerre.....	Domaine Hubert Brochard 2020/2021.....	8,20€
Petit Chablis.....	Maison Aegerter 2018/2019.....	8,50€
Pouilly Fumé.....	Pascal Jolivet 2020/2021.....	10,00€
Gewurztraminer Vendanges Tardives.....	Grand Cru Kirchberg de Barr 2018.....	14,50€
Côtes de Provence rosé.....	Domaine Siouvette 2020.....	8,10€
Red Côtes du Rhône Villages.....	Château La Borie 2018.....	7,50€
Brouilly.....		6,00€
Touraine Gamay.....	Natural vinification « without sulphites » 2020 Henry Marionnet.....	7,00€
Côtes de Bourg.....		5,50€
Graves.....	Château de Rieufret 2018.....	7,00€
Sauternes.....	Bastor Lamontagne 2002..... 120ml	12,00€

White wine

		750ml	375ml
Languedoc			
 Limoux AOP.....	Domaine de L'Aigle Chardonnay « Gérard Bertrand » 2020.....	33,00€	-
 Aude Hauterive IGP.....	Cigalus « Gérard Bertrand » 2019/2020.....	61,00€	-
Vin de France.....	Villa Soleilla 2020 Bio « Orange » Gérard Bertrand.....	140,00€	-

		750ml	375ml
Provence			
Côtes de Provence Cru Classé.....	Clos Mireille Domaines Ott 2020.....	54,00€	-

		750ml	375ml
Alsace			
Riesling.....	Cuvée Louis Klipfel 2018/2020.....	27,00€	15,00€
Pinot Gris.....	Cuvée Louis Klipfel 2018.....	30,00€	-
Gewurztraminer.....	Cuvée Louis Klipfel 2020.....	35,00€	-
Gewurztraminer Vendanges Tardives.....	Grand Cru Kirchberg de Barr 2018.....	68,00€	-

		750ml	375ml
Loire Valley			
Muscadet Sèvre et Maine sur Lie.....	Grand Or Guilbaud Frères 2020.....	19,50€	-
Sancerre.....	Domaine Hubert Brochard 2020/2021.....	39,50€	23,00€
Sancerre.....	Sauvage Pascal Jolivet 2019/2020.....	69,00€	-
Pouilly Fumé.....	Pascal Jolivet 2020/2021.....	48,00€	27,00€
Pouilly Fumé.....	Indigène Pascal Jolivet 2020.....	69,00€	-

		750ml	375ml
Burgundy			
Petit Chablis.....	Maison Aegerter 2018/2019.....	37,00€	-
Mercurey.....	Cuvée Louis Juillot 2018.....	43,00€	-
Chorey-les-Beaune.....	« Les Confrelins » Domaine Arnoux 2020.....	49,00€	-
Givry.....	« Cuvée Amélie » Domaine Besson 2019/2020.....	55,00€	-
Chablis 1 ^{er} Cru Fourchaume.....	Durup « Domaine de l'Eglantière » 2020/2021.....	62,50€	34,00€
Meursault.....	Aegerter « Réserve Personnelle » 2019/2020.....	85,00€	-
Corton-Charlemagne Grand Cru.....	Domaine Michel Juillot 2015/2017.....	190,00€	-

		750ml	375ml
Rhône Valley			
Côtes du Rhône.....	Belleruche Chapoutier 2020/2021.....	30,00€	-
Châteauneuf du Pape.....	Clos de l'Oratoire des Papes 2018.....	59,50€	-
Condrieu.....	« Lys d'Or » Domaine Semaska 2020.....	71,50€	-

		750ml	375ml
Bordeaux			
Pessac-Léognan.....	Les Hauts de Smith 2016, 2 ^e vin du Château Smith Haut Lafitte.....	70,00€	-

Rosé wines

		750ml	375ml
Alsace Pinot Noir.....	Cuvée Louis Klipfel 2018.....	29,50€	18,00€
Sancerre.....	Domaine Hubert Brochard 2019/2020.....	32,00€	18,50€
Côtes de Provence.....	Domaine Siouvette 2020.....	36,50€	-

Magnums

		1,5L
Pouilly Fumé.....	Pascal Jolivet 2020/2021.....	90,00€
Haut-Médoc Cru Bourgeois.....	Château Lestage Simon 2016.....	98,00€
Maranges 1 ^{er} Cru.....	Clos des Rois 2017.....	125,00€
Pessac-Léognan.....	Les Hauts de Smith 2017, 2 ^{ème} vin du Château Smith Haut Lafitte.....	130,00€
Champagne EPC.....	Blanc de Blancs Extra Brut.....	250,00€

Red wine

Languedoc

		750ml	375ml
 Haute Vallée de l'Aude IGP.....	Domaine de L'Aigle Pinot Noir « Gérard Bertrand » 2019.....	33,00€	-
 Aude Hauterive IGP.....	Cigalus « Gérard Bertrand » 2019/2020.....	61,00€	-
 Minervois La Livinière AOP.....	Clos d'Ora 2017/2018.....	180,00€	-

Loire Valley

		750ml	375ml
Touraine Gamay.....	Natural vinification « without sulphites » 2020 Henry Marionnet.....	30,00€	-
Chinon.....	Clos des Marronniers 2018.....	33,00€	-
Sancerre.....	Domaine Hubert Brochard 2017/2018.....	35,00€	19,50€

Burgundy

		750ml	375ml
Mercurey.....	Cuvée Louis Juillot 2019.....	43,00€	-
Chorey-les-Beaune.....	Domaine Arnoux 2019.....	49,00€	-
Givry.....	Haut Colombier Domaine Besson 2019.....	55,00€	-
Nuits-Saint-Georges.....	Domaine Aegerter 2019.....	72,00€	-
Pommard 1 ^{er} Cru.....	« Les Rugiens » Aegerter 2014/2016.....	91,00€	-
Corton-Perrières Grand Cru.....	Domaine Michel Juillot 2011.....	120,00€	-

Beaujolais

		750ml	375ml
Juliéna.....	Jacques Dépaigne Cuvée Jules César 2020.....	32,50€	-
Morgon.....	Côte du Py Jacques Dépaigne, Cuvée Mathilde 2020.....	35,00€	-

Rhône Valley

		750ml	375ml
Côtes du Rhône Villages.....	Château La Borie 2018.....	30,00€	-
Crozes-Hermitage.....	Maison Juliette Amat 2019/2020.....	41,00€	-
Saint-Joseph.....	« Deschants » Chapoutier 2019.....	49,50€	-
Châteauneuf du Pape.....	Clos de l'Oratoire des Papes 2018.....	59,50€	-
Côte Rôtie.....	Château de Montlys Domaine Semaska 2018.....	76,50€	-

Bordeaux

		750ml	375ml
Blaye Côtes de Bordeaux.....	Château Pardaillan 2014.....	26,50€	15,80€
Graves.....	Château de Rieufret 2018.....	28,50€	17,00€
Moulis.....	Haut Brillette 2015/2016, 2 ^{ème} vin du Château Brillette.....	36,00€	-
Lalande de Pomerol.....	Château Les Hauts Conseillants 2013.....	49,00€	-
Pomerol.....	Clos du Clocher 2011.....	80,00€	-
Sainte Foy de Bordeaux.....	Château Martet « La Réserve de la Famille » 2017.....	55,00€	-
Saint-Emilion Grand Cru.....	Château Cantin 2016.....	58,00€	-
Saint-Emilion 1 ^{er} Grand Cru Classé.....	Château Angéus 2011/2017.....	390,00€	-
Pessac-Léognan.....	Les Hauts de Smith 2014, 2 ^{ème} vin du Château Smith Haut Lafitte.....	65,00€	-
Pessac-Léognan Cru Classé.....	Château Smith Haut Lafitte 2013.....	125,00€	-
Margaux.....	Zédé de Labégorce 2015, 2 ^{ème} vin du Château Labégorce Zédé.....	64,00€	-
Pauillac.....	Baron Nathaniel 2014/2015 Baron Philippe de Rothschild.....	53,00€	-
Pauillac 1 ^{er} Grand Cru Classé.....	Château Mouton Rothschild 2007.....	520,00€	-
Saint-Julien 4 ^{ème} Grand Cru Classé.....	Château Talbot 2014.....	140,00€	-

Carafes of Wine

		1L	500ml
White Mâcon Villages.....		34,30€	17,40€
Brouilly.....		33,10€	16,80€
Côtes de Bourg.....		29,00€	14,80€

Starters

Cod rillettes and cauliflower.....	9,50€
Baked eggs with creamed morel mushrooms.....	10,00€
Fish soup, rouille sauce and garlic croutons.....	11,70€
Avocado and crab meat, beetroot vinaigrette.....	13,50€
Fried calamari, tartare sauce.....	15,00€
Scallop and haddock carpaccio with lime.....	16,50€
French duck foie gras, gingerbread and apple chutney*.....	20,00€
A glass of Bastor Lamontagne Sauternes (120ml).....	12,00€
Beech-smoked Scottish salmon, toast*.....	21,00€
Very large wild Burgundy snails served in their shells*.....	For 6 19,00€

Business Club Menu 40€

Sparkling Kir **or** Kir with white wine **or** Americano **or** White Lillet **or** Red Lillet **or** Rosé Lillet

Duck foie gras, warm toast

or 6 Pearls of the ocean, lemon, rye bread, butter

or Cod rillettes

Griddled gilthead bream, vegetable salad

or Hanger beef steak with green peppercorn sauce

or Beef cheeks braised with carrots

Crème brûlée with brown sugar and Bourbon vanilla

or Gourmet baba soaked in Saint-James amber rum

or Mango soup and raspberry sorbet

or Mature cheese board

Espresso coffee (100% arabica) **or** Tea

Your meal is served with half a bottle of Buzet (red **or** white **or** rosé) **or** mineral water


Fish

The sea has a mind of its own; availability subject to catch.

Wild cod in a shellfish bouillon.....		24,50€
Seafood Sauerkraut Cod, haddock, salmon, scallops, beurre blanc sauce, sauerkraut, potatoes.....		25,00€
Griddled scallops, mushroom risotto.....		29,00€
Fine sole griddled dry or with lemon butter 500g.....		47,00€
Roast Canadian lobster in its shell, au gratin with tarragon.....		50,00€

Meat

Our beef cuts are selected from cows bred in France, and matured for 20 days by our butcher.

Superb veal chop simply cooked in jus.....	400g.....	35,00€
Generous beef rib steak.....	400g.....	36,00€
Grilled fillet of beef, Béarnaise sauce.....	250g.....	37,00€
Griddled rib of beef with béarnaise sauce, for two.....	1200g.....	75,00€
 Seasonal vegetable and mushroom risotto.....		13,50€

Indulgent dishes

All our meat is served with your choice of: freshly-prepared French fries, fresh green beans, sautéed potatoes, our finely mashed potatoes or stir-fried vegetables. Our sides are prepared using fresh products.

Beef tartare « Lean meat minced to order and prepared as you like it ».....		19,00€
Whole or finely sliced calf's kidney, wholegrain mustard sauce.....		23,50€
Duck breast from South-west France with green peppercorn sauce.....		24,00€
Rack of « Allaiton de l'Aveyron » lamb in a herb crust, fresh thyme jus.....		28,00€

Sauerkrauts

Braised pork knuckle on a bed of sauerkraut.....		18,50€
Auberge sauerkraut Smoked pork belly, Montbéliard, Morteau and Frankfurter sausages, pork loin, sauerkraut, potatoes.....		22,00€
Choucroute Royale Smoked pork belly, Montbéliard, Morteau and Frankfurter sausages, pork loin, pork knuckle, sauerkraut, potatoes		27,00€

 All dishes are prepared on the premises apart from those marked with an asterisk.

Mature cheese board..... **12€**
With Gabriel Coulet Roquefort des Caves, served with a glass of LBV Port (60ml)

Desserts

Your choice of flavours from a selection of ice creams and sorbets* (Traditionally made).....	8,50€
Vanilla, Dark chocolate, Guatemalan espresso coffee, Salted butter caramel, Williams pear, Freshly-squeezed lime, Raspberry with fruit pieces, Rum & raisin, Blackcurrant, Pistachio	
Crème brûlée with brown sugar and Bourbon vanilla.....	9,00€
Mango soup and raspberry sorbet.....	9,50€
Our Paris-Brest with arabica sauce.....	10,00€
Chocolate lava cake, pistachio ice cream.....	10,50€
Gourmet baba soaked in Saint-James amber rum*.....	11,00€
Auberge Dab profiteroles : 3 choux puffs with vanilla ice cream and hot chocolate sauce.....	11,50€
French-style apple tart with vanilla ice cream.....	12,00€
Prunes in Armagnac*.....	12,50€

Our ice creams & sorbets with alcohol

Colonel Lime sorbet, Vodka.....	11,00€
Williams Williams pear sorbet, pear alcohol.....	11,00€
After Eight Dark chocolate ice cream, Get 27.....	11,00€
Irish Dark chocolate ice cream, Jameson Whiskey.....	11,00€
Caribbean Rum/raisin ice cream, Saint-James amber rum.....	11,00€

Little Gourmets Menu

10€

Up to 12 years old - FREE for children under 6

Cod steak, our finely mashed potatoes
OR Freshly minced beef burger, freshly prepared
French fries

Ice cream OR Crème brûlée

Coca-Cola 330ml OR Fruit juice 200ml