

Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268
www.petiteauberge.com

Lunch Menu

Soups and Salads

Soup du Jour	\$3.95
French Onion Soup with Double Cheese	\$4.95
Vichyssoise	\$4.95
Soup du Jour and Spinach Salad Combination	\$7.50
Caesar Salad Topped with Croutons and Parmesan Cheese, prepared in the kitchen.	\$4.95
Spinach Salad Vinaigrette Topped with Chopped Egg, Bacon Bits and Pimento.	\$4.95
Seasonal Mixed Greens Salad Top your salad with any of the below: - Grilled Chicken Breast \$9.95 - Soy Ginger marinated Grilled Salmon \$11.95 - Angus Beef Tenderloin Medallions \$11.95	\$4.95
Classic Cobb Salad Crisp Romaine and Iceberg Lettuce topped with layers of Grilled Chicken Breast, Crisp Fried Bacon, Fresh Avocado, Vine Ripe Tomato, Blue Cheese Crumbles and Chopped Egg.	\$9.95

Cold Platters and Sandwiches

Chicken Salad Hawaii In a Pineapple Boat, topped with Toasted Almonds and garnished with Pasta Salad and Fresh Fruit.	\$8.95
Club Sandwich Petite Auberge Style with Oven Roasted Chicken, Ham and Bacon., Served with French Fries or Pasta Salad.	\$8.95

Reuben Sandwich **\$9.95**
Corned Beef, homemade Sauerkraut, 1000 Island Dressing and Swiss Cheese.
Served with French Fries or Bow Tie Pasta Salad.

Grilled Angus Beef and Onion Baguette **\$10.95**
Angus Beef slices topped with Carmelized Onions, Munster Cheese and a
Wasabi Dijon Mayonnaise, served with Fries or Pasta Salad

Seafood

Moules Mariniere Appetizer **\$9.95**
Fresh PEI Mussels served in a White Wine Cream Sauce with Crusty Baguette

Trout Almondine **\$11.95**
Sauteed Fresh Georgia Mountain Trout, topped with Toasted Almonds.
Served with Vegetables and Lemon Basmati Rice.

Grilled Salmon **\$11.95**
Fresh Fillet of Salmon with Hollandaise Sauce. Served with Vegetables
and Lemon Basmati Rice.

Seafood Linguini **\$12.95**
Fresh Pasta tossed with Shrimp, Scallops, Salmon, Vine Ripe Tomatoes,
Shiitake Mushrooms, Zucchini & Yellow Squash Ribbons in a light Cream Sauce.

Red Snapper Riveria **\$12.95**
Fresh Red Snapper served atop a Bed of Whipped Idaho Potatoes, with
Zucchini and Yellow Squash Ribbons, Tomato Concasse and Beurre Blanc.

Entrees

Served with Soup du Jour (substitute Tossed Salad add \$1.95)

Veal "Viennese Style" **\$12.95**
Breaded Slices of Veal sautéed golden brown and served with a light Lemon Butter
Sauce, Vegetables and Potatoes.

Chicken Cordon Bleu "Petite Auberge" **\$9.95**
Chicken Breast stuffed with Ham, Cheese and Fresh Asparagus. Our Chef's own
unique Twist.

Petite Grilled Filet Mignon **\$14.95**
Hand Cut Angus Beef Tenderloin grilled to order and served with Sauce Bordelaise
and Bearnaise, Vegetable and Potato.

Grilled Chicken Linguini **\$14.95**

Fresh Pasta tossed with Onion, Garlic, Shiitake mushroom, Vine Ripe Tomato, Basil, Zucchini, Yellow Squash, and Asparagus and topped with a marinated grilled Chicken Breast.

Bavarian Pork Roast **\$14.95**

Roasted in its natural juices with Beer and Caraway Sauce, served on a bed of whipped Idaho Potatoes, with a side of Sauerkraut.

Spinach Crepes **\$8.95**

Two Petite Crepes, filled with Creamed Spinach and topped with a Mornay Cheese Sauce, served with Vegetable and Potato.

Medallions of Beef **\$18.95**

Grilled Slices of Beef Tenderloin, served with Shiitake Mushrooms. Topped with Bordelaise and Béarnaise Sauce, served with Vegetable and Potato.

Angus "Chopped Steak" **\$9.95**

Topped with Swiss Cheese. Caramelized Onions and Mushroom Sauce, Garlic Mashed Potatoes and Vegetables.

Desserts

Chocolate Crêpe Praline **\$5.95**

Hot crepes filled with a delicate Hazelnut Chocolate Ice Cream, served with Ice Cream.

Strawberries a la Romanoff **\$4.95**

Strawberries in Port Wine Sauce with Vanilla Ice Cream.

Chocolate Mousse **\$3.95**

Lemon Sherbet in Champagne **\$4.25**

Layered Sherbet Meringue "Petite Auberge" **\$4.95**

Layers of Raspberry Sherbet, Meringue and Ice Cream served on a delicate Vanilla Sauce.

Crème Brule **\$5.50**

Cheesecake **\$4.50**

Cheesecake with Strawberries in Port Wine Sauce **\$4.95**

New Orleans Bread Pudding **\$4.95**

Served with a Buttery Whiskey Sauce.

Individual Baked Alaska **\$6.95**

Layers of Vanilla Bean, Chocolate, Strawberry Ice Cream and Lemon Sorbet surrounded with Pound Cake and Meringue, topped with Fresh Fruit and flambéed tableside.

Black Forest Cake **\$4.95**