



Welcome to the dining room of Auberge Godefroy.

We take great care in crafting dishes  
using the finest local products,  
with contemporary trends and flavors.

We hope your culinary experience  
becomes one of your most cherished memories.

Bon appétit!

*Stéphane Hubert*  
Stéphane Hubert  
Executive Chef since 2005



### 4-course table d'hôte

Add 35. to the price of the main dish  
(starter, soup, main dish and dessert)

### 3-course table d'hôte

Add 25. to the price of the main dish  
(soup, main dish and dessert)

# Starters

**Salmon tartare smoked marinated trout** (3,5 oz) | 21.  
White balsamic lemon dressing (served with croutons)

**Duck carpaccio** | 25.  
Cold-smoked and cured, citrus-marinated mixed kale, (extra 6.)  
carrots, daikon radish, toasted sesame seeds, orange syrup

**Romaine lettuce with Gouda** | 19.  
Duck bacon, apples, organic black garlic croutons,  
duck foie gras torchon, yuzu mayonnaise

**Beef tartare, foie gras and smoked duck** (3,5 oz) | 23.  
Mustard mayonnaise (served with croutons)

**Old cheddar fondue** 🌱 | 19.  
Aged cheddar, fruit chutney

**Puff pastry snails** | 23.  
Flambéed with Pernod, pink peppercorn cream sauce

**Pan fried shrimps** | 28.  
Half lobster tail, organic black garlic mushrooms, (extra 9.)  
Whisky cream sauce

**Pan fried calf sweetbread in brown butter** | 25.  
Caramelized apples, (extra 6.)  
white chocolate sauce

**Duck foie gras torchon** | 31.  
Brioche, duck bacon, (extra 12.)  
maple-caramelized pecans



## *Appetizer*

### **Soup**

Crew's inspiration

| 10.

## *Side dishes*

Treat yourself to our delicious extras,  
the perfect complement to your main course

### **Assorted mushrooms**

Sautéed with organic black garlic

| 12.

### **Shrimps (2)**

Garlic flower

| 15.

### **Lobster tail (1)**

Garlic flower

| 22.

### **Duck foie gras**

Pan-seared

| 18.

### **Duck foie gras**

Torchon style

| 18.



# Mains

- Unilateral-seared cod** | 45.  
Confit tomatoes, spinach, lobster meat, cream yuzu barley, beurre blanc
- Chicken ballotine** | 42.  
With organic black garlic shiitakes, duck confit Parmentier, maple-glazed root vegetables, mushroom broth, reduced veal juice
- Duck breast** | 48.  
In mushroom salt crust, crispy duck rillettes, (extra. 10. to package) sautéed green vegetables, pumpkin seeds, carrot purée, honey-balsamic sauce
- Pan seared pork tenderloin medallions** | 40.  
Duck bacon, onions, toasted pecans, celeriac mousseline, sweet mustard sauce
- Grilled filet mignon** | 68.  
Walnut and honey sourdough bread, (extra. 25. to package) pan-seared foie gras, cranberries, chanterelle caramel, sarladaise potatoes, Whisky demi-glace
- Mushroom and plant-based cheese orzotto** 🌱 | 36.  
Warm kale salad, cherry tomatoes, toasted hazelnuts
- Vegetable-stuffed ravioli** 🌱 | 38.  
Plant-based chicken strips, sautéed vegetables, fried onions, butternut squash, mango and coconut cream sauce