

Menu a la Carte

Les Potages

La Bisque de Homard
Lobster bisque...5.95

La Soupe de Poisson
Fish soup...5.95

Les Hors d'Oeuvres

Les Escargots de Bourgogne
Snails in garlic butter...6.95

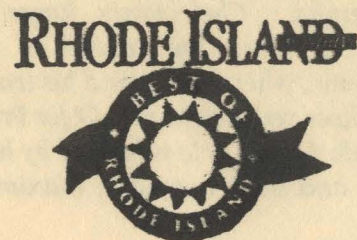
Les Escargots "Petite Auberge"
Snails with ceps, house specialty...7.50

Le Pate de Campagne
Country pate...6.95

La Mousse de Foie Gras
Goose liver pate...6.95

Les Moules Poulette
Mussels in light cream sauce...5.95

Le Saumon Fume
Smoked salmon...8.75



Les Salades

La Salade d'Endives aux Amandes
Belgium endives, apples and almonds...5.95

La Salade d'Epinards aux Lardons
Spinach salad with onions and bacon...5.75

La Salade de la Maison
Tossed greens with house dressing...4.95

Les Poissons

La Fruite de Torrent aux Noisettes
Trout with hazelnuts...19.50

Les Queues de Homard aux Truffes
Lobster tails with truffles...25.00

Le Homard Grille aux Fines Herbes
Broiled lobster with fine herbs...32.00

Les Cuisses de Grenouilles "Provencale"
Frogs legs in garlic butter...19.95

Le Saumon au Poivre Rose
Salmon in cream sauce w/ pink peppercorns...23.00

"Quality dining in an intimate atmosphere"

-The Eagle

"Exceptional food...some consider this among the best traditional French restaurants in New England."

-Restaurants of New England

Reader Restaurant Poll Award in category of "Best Out-of-State Restaurant"

-Boston Magazine

Les Volailles

Le Poulet aux Herbes de Provence
Chicken with herbs, served with salsifis...21.00

La Poularde "Petite Auberge"
Chicken with morels and cream sauce...22.00

Le Canard aux Framboises
Duck with raspberry sauce...23.00

Les Viandes

Le Tournedos "Rossini"
Beef medallions on toast with goose liver pate...23.00

Le Filet Mignon au Poivre
Tenderloin in cream sauce with peppercorns...25.00

Le Wellington Sauce Perigourdine
Tenderloin in crust with truffle sauce...26.00

Le Chateaubriand Bouquetiere
Tenderloin for two with bearnaise sauce...52.00

La Selle d'Agneau Provencale
Saddle of lamb for two with garlic sauce...52.00

Les Desserts

La Poire Belle Helene
Ice cream, pears, chocolate sauce...5.50

Le Parfait "Petite Auberge"
Coffee ice cream w/ Kirsch & Grand Marnier...5.50

La Mousse au Chocolat
Chocolate Mousse...5.25

La Creme Caramel
Caramel Custard...5.25

Les Desserts du Jour
Desserts of the day...6.00

Les Cerises Jubilee
Cherries on ice cream, flambe with Cognac & Kirsch...7.95

La Banane Flambee
Baked banana on ice cream, flambe with Cognac & Rum...8.25

Les Crepes Suzette Flambees -For Two
Sorry, not on Saturday...20.00

Gateaux Du Jour
Cakes of the day...6.00

Les Fruits Frais
Fresh fruits...6.75



"Most Romantic Restaurant 1996"



"Editor's Pick"

We provide intimate dining rooms with fireplace, lace tablecloths, table side service, and superb French food. Small business meetings and family gatherings can be accommodated in the upstairs dining room. We offer flexible menu selections and pricing for functions. Lunch parties are available upon special arrangement.

Monday thru Saturday from 6pm to 10pm

Sundays from 5pm to 9pm

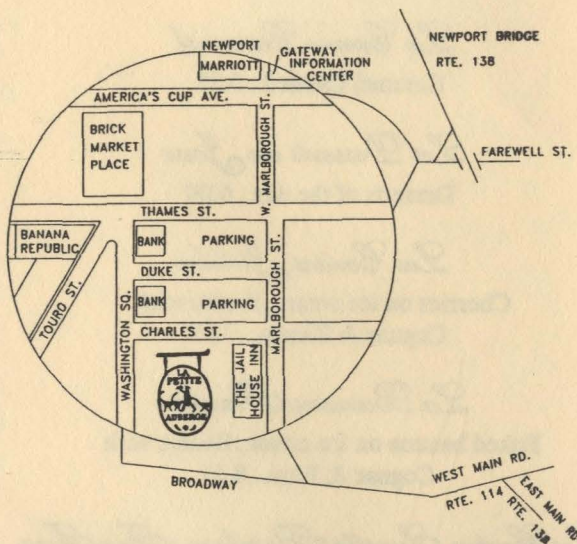
Reservations accepted after 2:30pm

Visa MC AMEX

Proper Dress

19 Charles Street ~ Newport, RI 02840 ~ (401) 849-6669

Visit us at www.mswebpros.com/auberge



Come enjoy our informal Courtyard at La Petite Auberge. Experience the outdoor bistro-style cafe in summer with our fresh grilled food menu. In winter, we offer a cozy room with a fireplace and working rotisserie. The service is both personal and friendly, while the food is exquisite. A relaxing atmosphere like no other in Newport. The locals year-round favorite.



La Petite Auberge
19 Charles Street, Newport, RI 02840

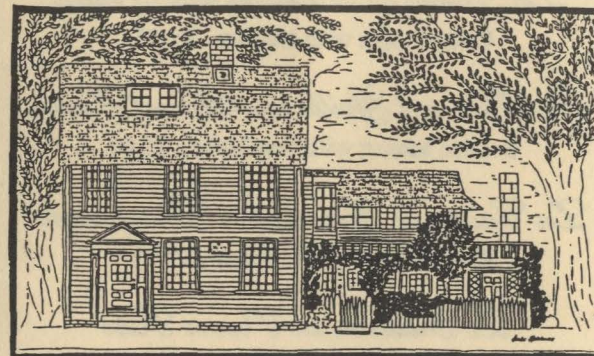


A Classic French Restaurant in the historic
1714 Stephen Decatur House with
a "get away" side cafe, run by the
Putier Family since 1976.

La Petite Auberge

19 Charles Street, Newport, R.I.

(401) 849-6669



Roger and Martine Putier proprietors

History of La Petite Auberge

This small colonial house was built before 1714 on Washington Square where it was moved in 1833 to its present position. Home of the Decatur family, Etienne (Stephen) Decatur came from France by way of the West Indies and settled in Newport in 1750. His son Stephen Senior was born in this house in 1751 and was baptized at Trinity Church. Stephen Senior was a privateersman in the war of the American Revolution and commanded many ships including the "Fair American", the "Philadelphia", the "Delaware" and the "Retaliation". The latter was formerly a French ship the "Croyable" that he captured in the first act of war against the French in 1798. His famous son, Commodore Stephen Decatur Jr. was born in Sinepuxent, Maryland on January 5, 1779. He served in the United States Navy throughout his life. His claim to fame was the heroic burning of the captured war ship the "Philadelphia" in the Tripolion War; a turning point in that war. He later captured the "Macadonian" in the War of 1812 (The greatest British war ship of its time). He went on to be one of the most valiant Naval War heroes in the United States Navy. He died in a duel for an affair of honor against James Barron in Washington on March 22, 1820. The Decatur's presence is still felt in this house.

This historical house became "La Petite Auberge" on February 6, 1976 and has been run as a French Restaurant ever since by the Putier family. Chef/owner Roger Putier comes from Lyon, the capital of French Gastronomie, where he studied his trade. He worked three years as Maitre D' for President General de Gaulle. He is helped by his wife, Martine, and their two sons; Maxime, and Stephan.