

La Petite Auberge

19 Charles Street, Newport, R.I.

(401) 849-6669



Roger and Martine Putier proprietors

Le Menu à la Carte.

Les Potages

La Gratinée Lyonnaise au Porto	3.25
(Baked onion soup with Port wine)	
La Bisque de Homard	3.50
(Lobster Bisque)	
La Soupe de Poisson Marseillaise	3.50
(Fish Soup Marseille's style)	
Le Consommé Célestine	3.25
(Beef Consomme with Julienne of crepe)	

Les Hors d'Oeuvres

Les Escargots à la Bourguignonne	4.95
(Snails in Garlic and butter)	
Les Escargots "Petite Auberge"	5.25
(Snails with Ceps, House's Speciality)	
Les Palourdes à la Façon du Chef	4.95
(Clams Chef's Speciality)	
La Mousse de Foie de Volaille Truffée	3.95
(Mousse of Chicken Liver with Truffle)	
La Ballotine de Canard	4.75
(Duck pate)	
Le Pâté de Campagne	4.75
(Country pate)	
Le Saumon Fumé	5.50
(Smoked Salmon)	
Le Fond d'Artichaut Viennois	4.95
(Artichoke Bottom with goose liver)	
La Quiche Lorraine	3.95
(Ham, Swiss cheese, bacon & egg tart)	

Les Salades

- La Salade d'Endives aux amandes-----3.00
(Endives, apples and almonds)
- La Salade de Bresson aux Oeufs-----2.25
(Watercress with Soft boiled egg)
- La Salade de la Maison-----1.50
(Tossed Lettuce with house's dressing)

Les Poissons

- Le Poisson au Fenouil Flambé-----13.95
(White Fish serve on fenouil, flambe with pernod)
- Le Poisson à l'Armoricaine-----13.95
(White Fish in creamy tomato sauce)
- Le Turbotin sauce Hollandaise-----12.
(poached Turbot serve with Hollandaise sauce)
- Le Filet de Sole Meunière-----13.95
(Filet of Sole saute in butter)
- La Truite de Torrent aux amandes-----13.95
(Trout with almonds)
- La Coquille St Jacques-----13.95
(Scallops in creamy sauce)
- Les queues de Homard au Champagne-----17.95
(Lobster tails in Champagne sauce)
- Le Homard grillé aux fines Herbes-----
(Broiled Lobster with Herbs)
- Le Homard à l'Armoricaine-----23.00
(Lobster in creamy tomato sauce)
- Les Cuisses de Grenouilles Provençale-----14.50
(Frog Legs in Garlic and Butter)

Les Volailles

- Le Poulet Charles V-----13.95
(chicken with apples, flambe with cognac)
- Le Poulet aux Herbes de Provence-----13.95
(Chicken with herbs, served with Salsifis)
- La Poularde "Petite Auberge"-----14.50
(chicken with Morels and cream sauce)
- Le Pigeonneau en Cocotte-----14.50
(Roast Squab with peas)
- Le Suprême de Canard Bigarade-----14.50
(Duck with Orange sauce, flambe with Triple Sec)

Les Viandes

- Le Veau Cordon Bleu-----14.95
(Veal with Ham and Swiss cheese)
- L'Escalope de Veau "Petite Auberge"-----15.50
(Veal with Morels and cream sauce)
- Le Tournefoi Rossini-----15.95
(Filet mignon on toast with goose Liver pate)
- L'Entrecôte Maître d'Hôtel-----15.50
(New York Steak)
- Le Filet Mignon au Poivre-----16.25
(Pepper Steak)
- Le Wellington sauce Périgourdine-----16.95
(Filet mignon in crust with Truffle sauce)
- Le Châteaubriant Bouquetière-----35.95
(Filet mignon for two with Bearnaise sauce)
- La Côte d'Agneau Vallée du Rhône-----16.25
(Lamb Chop with Ceps)
- La Sella d'Agneau Provençale-----36.95
(Saddle of Lamb for two with garlic sauce)

Les Desserts

La Poire Belle Hélène	3.25
(Ice cream, Pears, Chocolate sauce)	
La Pêche Melba	3.25
(Ice cream, Peach, Melba sauce)	
Le Parfait "Petite Auberge"	3.25
(Coffee Ice Cream with Kirsch and gd Marnier)	
La Mousse au Chocolat	2.75
(Chocolate Mousse)	
La Crème Caramel	2.50
(Caramel Custard)	
Le Gâteau au Fromage	2.50
(Cheese Cake)	
Les Pâtisseries du Jour	2.50
(pastries of the day)	
Les Fraises Romanoff	4.25
(Strawberries with Whipped cream, gd Marnier & Kirsch)	
Les Cerises Jubilé	3.95
(cherries on Ice Cream, flambe with Cognac & Kirsch)	
La Banane Flambée	3.95
(Baked banana on Ice cream, flambe with Cognac & Rhum)	
Les Crêpes Suzette Flambées (for two)	10.50
(Sorry, not on Saturday)	
Le Café Irlandais	3.00
(Irish Coffee)	
Le Café Flambé Maison	3.75
(Coffee flambe with Brandy, Cream of Cocoa, Coffee Brandy)	
Café Filtre .1.00	Café .60
Sanka .60	Thé .60

