



Auberge  
*Gisele's*  
Inn



**Appetizers**

<b><i>Baby Shrimps "Aurora"</i></b> - in a tomato nest with sauce Louis.	<b>\$7.95</b>
<b><i>Brome Lake Duck Gallantine</i></b> - With forest mushrooms and orange sections.	<b>\$8.95</b>
<b><i>Smoked Salmon</i></b> - Nova Scotia's finest, with cream cheese, onions and capers.	<b>\$11.95</b>
<b><i>Hors d'oeuvres Plate</i></b> - A selection of the first three appetizers.	<b>\$9.95</b>
<b><i>Bruschetta</i></b> - crowned with tomatoes, herbs, garlic, olive oil on an Italian roll.	<b>\$5.95</b>
<b><i>Escargot "Bourguignonne"</i></b> - in mushroom caps and glazed.	<b>\$9.95</b>
<b><i>Atlantic Mussels</i></b> - Steamed in butter, white wine, garlic & herbs.	<b>\$9.95</b>
<b><i>Oysters</i></b> - Fresh half dozen on half shell with cocktail sauce.	<b>\$14.95</b>
<b><i>Wild Mushroom Soup</i></b> - Puréed local and forest mushrooms with herbs and cream.	<b>\$6.95</b>
<b><i>Lobster &amp; Shrimp Bisque</i></b> - Finished with Brandy and cream.	<b>\$8.95</b>
<b><i>Auberge Garden Salad</i></b> - A delicate selection of fresh seasonal leaves, tossed in a tarragon French dressing.	<b>\$6.95</b>
<b><i>Caesar Salad</i></b> - Crisp romaine with freshly grated parmesan cheese, bacon, seasoned croutons, in traditional dressing.	<b>\$7.95</b>



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**Seafood Sensations**

- Deluxe Seafood Cakes*** - including lobster, shrimps, scallops and salmon with a refreshing Aioli sauce on vegetable juliennes. **\$14.95**
- Roulade of Grey Sole*** - Filled with a salmon mousse, mushrooms, asparagus and tarragon, poached and laced with dill hollandaise, served with a nine grain risotto. **\$16.95**
- Poached Atlantic Salmon*** - A generous center cut fillet, topped with dill hollandaise. **\$18.95**
- Coquille St. Jaques*** - Plump Digby scallops in a mushroom white wine sauce, au gratin. **\$19.95**
- Acadian Bouillabaisse*** - Lobster, Shrimp, Scallops, mussels and a variety of fish in a delicately seasoned saffron broth. **\$24.95**
- Nova Scotia Lobster*** - Freshly boiled, served with melted butter approximately 1 1/2 pounds. **(Market Price)**

***We will be more than happy to cater to your special occasions  
and personal wishes with advance notice.***



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**Meats and Poultry Delights**

***Vegetarian Classic*** - Fresh vegetables, sautéed with garlic, herbs from our garden, house Marinara sauce with freshly grated parmesan on nine grain risotto. **\$14.95**

***Plumb Chicken Supreme*** - Stuffed with Armagnac prunes and dried cranberry filling on nine grain risotto. **\$16.95**

***Piccata Milanaise*** - Pork tenderloin medallions panfried in egg and parmesan on tomato and vegetable tossed whole wheat pasta. **\$18.95**

***Roasted Duck Breast*** - with a triple berry, orange and red currant sauce. **\$22.95**

***Roasted Frenched Rack of Lamb*** - Rack of lamb brushed with dijon mustard, garlic and herb coated. Served with our own mint sauce. **\$24.95**  
***A House Specialty!***

***New York Striploin Steak*** - Done to your specification with button mushrooms and green peppercorn sauce. **\$24.95**

*All entrées are appropriately garnished, served with a medley of fresh seasonal vegetable and Chef's daily potato creation.*

**BON APPETIT**

### Dessert Creations

***Nova Scotia Apple Crisp*** - Apple slices baked with fine oriental spices and an oatmeal sugar crust in a pastry shell.  
Served with vanilla ice cream. **\$6.95**

***Ice Meringue Torte*** - Wildberries and passion fruit, blended with real cream, frozen and served on berry coulis. **\$6.95**

***Double Chocolate Cake*** - A luxurious chocolate delight, served with whipped cream and fresh fruit garnish. **\$6.95**

***Fresh Seasonal Berries*** - Fresh berries served with fresh whipped cream. **\$6.95**

***Assorted Cheese Plate*** - Served with assorted crackers & fresh fruit. **\$6.95**

***Chocolate Fondue*** - At your table, served with melted Belgium Chocolate and cream, lightly kirsch flavoured with fresh fruit and marshmallows for dipping.  
**For one** **\$7.95**  
**For two.** **\$14.95**

### Specialty Coffees

***Irish Coffee***  
Flambéed with Irish Whiskey, whipped cream and topped with Irish Mist. **\$8.95**

***Spanish Coffee***  
Flambéed with Brandy, whipped cream, and topped with Coffee Liqueur **\$8.95**

***Gisele's Coffee***  
Flambéed with Coffee Liqueur, whipped cream and topped with Grand Marnier. **\$8.95**

***House Coffee***  
Regular or Decaffeinated. Freshly ground. **\$1.75**

***House Tea***  
Regular Blend **\$1.75**  
Special Blends, Herbal Teas **\$2.00**

## *From our Cellar* *White Wines*

***House White - Jost Chablis (NS)***

*This clean wine has a fragrant, fruity aroma and a dry crisp taste which compliments most dishes and palates.*

*Glass 6 oz \$6.95  
1/2 litre \$18.95  
Litre \$29.95*

***Jost Chardonnay (NS)***

*A vanilla smoke, green apple nose leads to a long, silky finish on the palate which pairs well with seafood and chicken dishes.*

*Glass 6 oz \$6.95  
1/2 litre \$18.95  
Litre \$29.95*

***House Rose - Jost Blush (NS)***

*A sweet and delicious wine made from Annapolis Valley apples topped with freshly pressed Nova Scotian blueberries.*

*Glass 6 oz \$6.95  
1/2 litre \$18.95  
Litre \$29.95*

***Ruffina Orvieto Classico (Italy)***

*Floral scented, light and easy to drink. Fantastic with light pastas.*

*750ml bottle \$25.95*

***Dr. Loosen, Riesling "Mosel" (Germany)***

*A classic. A real pleasure to drink on its own, on the patio, or paired with seafood or for a scintillating combination of flavours.*

*750ml bottle \$27.95*

***Mouton-Cadet Bordeaux (France)***

*This is a medium-bodied dry white wine with flavours of jasmine, lemon and peaches.*

*750ml bottle \$29.95*

***Henkell Trocken Sekt (Germany)***

*A great alternative for those that find the richness of Champagne too much; this wine has lots of fruit flavours and a pleasingly dry finish.*

*750ml bottle \$29.95*

***Asti Spumante Sparkling Wine (Italy)***

*This fun and fruity sparkling winner highlights the rich grapey character of the Moscato Bianco grape.*

*750ml bottle \$29.95*

***Villa Maria Sauv Blanc (New Zealand)***

*Exotic and exciting, this well-balanced white has lots of intense flavours and acidity.*

*750ml bottle \$38.95*

***Nova 7 - Benjamin Bridge (Nova Scotia)***

*World Class Sparkling Wine made in the Moscato d'asti style. Incredibly refreshing with lots of acidity and citrus flavours.*

*750ml bottle \$39.95*

## *From our Cellar* *Red Wines*

<b><i>House Red - Jost Cabernet Foch (NS)</i></b> <i>A dry, full bodied red wine. Boasts an oaky vanilla, chocolate character which mingles with bell peppers and black cherries.</i>	<i>Glass 6oz</i>	<i>\$6.95</i>
	<i>1/2 litre</i>	<i>\$18.95</i>
	<i>Litre</i>	<i>\$29.95</i>
<b><i>Jost Leon Millot (NS)</i></b> <i>Lengthy black cherry and anise flavours with soft, ripe tannins. It pairs well with red meats and fine cheeses.</i>	<i>Glass 6oz</i>	<i>\$7.95</i>
	<i>750ml bottle</i>	<i>\$29.95</i>
<b><i>McWilliams Cabernet Sauv (Australia)</i></b> <i>With lots of blackberry, mint and vanilla character this wine gives a soft, not overly dry finish.</i>	<i>750ml bottle</i>	<i>\$28.95</i>
	<i>Glass 6oz</i>	<i>\$7.95</i>
<b><i>Velletri Rosso Doc Reserva (Italy)</i></b> <i>This savoury edged wine has violet and cherry fruit aromas and palate that boasts some tart food friendly acidity.</i>	<i>750ml bottle</i>	<i>\$29.95</i>
<b><i>Trapiche Broquel Malbec (Argentina)</i></b> <i>This is a smokey red wine that's simply made for red meats.</i>	<i>750ml bottle</i>	<i>\$29.95</i>
<b><i>Wyndham Bin 555 Shiraz (Australia)</i></b> <i>Big, round and spicy with a soft, inviting and dry finish.</i>	<i>750ml bottle</i>	<i>\$29.95</i>
<b><i>Apothic Red (USA)</i></b> <i>A brooding blend of Zinfandel, Syah and Merlot. Jammy fruit flavours are accented by spicy notes in the well rounded finish.</i>	<i>750ml bottle</i>	<i>\$32.95</i>
<b><i>Penfolds Koonunga Hill Shiraz-Cabernet (Australia)</i></b> <i>Mild oak spiciness and ripe, sweet blackberry fruit flavours, dry finish.</i>	<i>750ml bottle</i>	<i>\$37.95</i>
<b><i>Campofiorin Masi Del Veronese (Italy)</i></b> <i>Smooth red wine with aromas of ripe berry, cherry and a touch of leather. Enjoy a smooth, not too dry, finish.</i>	<i>750ml bottle</i>	<i>\$39.95</i>
<b><i>Kim Crawford Pino Noir (New Zealand)</i></b> <i>Enticingly aromatic with vibrant black cherry, smoky and lightly earthy aromas.</i>	<i>750ml bottle</i>	<i>\$39.95</i>
<b><i>Bleasdale Cabernet Sauvignon (Australia)</i></b> <i>This flavourful, deeply pigmented, wine is bursting with dark fruit, currant and cherry aromas and flavours.</i>	<i>750ml bottle</i>	<i>\$44.95</i>
<b><i>Gallo Frei Ranch Cabernet Sauvignon (USA)</i></b> <i>Aromas of licorice, cola, and cassis, flavour explosion of toast, cassis, blackberry and mulberry jam that continues through a lingering finish.</i>	<i>750ml bottle</i>	<i>\$89.95</i>

## **From the Shelf**

### **Vodka**

*Iceberg Vodka 1oz* \$3.95

### **Gin**

*Tanqueray 1oz* \$4.95

*Beefeater 1oz* \$3.95

### **Rum**

*Captain Morgan 1oz* \$3.95

*Havana Club 1oz* \$4.95

### **Whiskies, Ryes, and Bourbons**

*Glen Breton Single Malt 1oz* \$9.95

*Canadian Club 1oz* \$3.95

*Chivas Regal 1oz* \$5.95

*The Glenlivet (12 year) 1oz* \$5.95

*J&B 1oz* \$3.95

*Johnnie Walker Red 1oz* \$4.95

*Jim Beam 1oz* \$4.95

*Jameson 1oz* \$4.95

### **Tequila**

*Sauza 1oz* \$4.95

### **Brandy and Cognacs**

*Courvoisier VS 1oz* \$6.95

*Hennessy XO 1oz* \$19.95

*Remy Martin VSO 1oz* \$9.95

*St.Remy Napoleon VSOP 1oz* \$5.95

### **Sherry & Port**

*Dry Sack 2oz* \$3.95

*Newman's 2oz* \$4.95

*Harvey's Bristol Cream 2oz* \$3.95

### **Cocktails**

*Bacardi 1oz* \$5.95

*Black Russian 1oz* \$6.95

*Bloody Mary 1oz* \$5.95

*Caesar 1oz* \$5.95

*Manhattan 2oz* \$5.95

*Martini 2oz* \$6.95

*Old Fashion 1oz* \$6.95

*Screwdriver 1oz* \$5.95

### **Liqueurs**

*Aurum 1oz* \$6.95

*Bailey's 1oz* \$4.95

*Cherry Liqueur 1oz* \$4.95

*Cointreau 1oz* \$4.95

*Crème de Banane 1oz* \$4.95

*Crème de Menthe 1oz* \$4.95

*Disaronno 1oz* \$4.95

*Drambuie 1oz* \$5.95

*Frangelico 1oz* \$4.95

*Galiano 1oz* \$4.95

*Grand Marnier 1oz* \$6.95

*Irish Mist 1oz* \$5.95

*Kahula 1oz* \$4.95

*Kamora 1oz* \$4.95

*Southern Comfort 1oz* \$4.95

*Tia Maria 1oz* \$4.95

*Triple Sec 1oz* \$4.95

### **Domestic Bottled Beer**

*Alexander Keith's Ale* \$4.95

*Alexander Keith's Ale - Light* \$4.95

*Labatt's Blue* \$4.95

*Moosehead Green* \$4.95

### **Imported Bottled Beer**

*Heineken (Holland)* \$6.95