

A close-up photograph of a seafood platter on a light-colored wooden cutting board. The platter features several pieces of white, flaky fish, a large piece of bright red watermelon, two whole orange grapefruits, and a small pile of golden-brown fried rice. The background is softly blurred, showing a wooden table and a white ceramic bowl. The entire image is framed by a thin, light blue border.

L'Auberge
DEL MAR

In Room Dining

please dial extension 481

BREAKFAST

Monday-Friday from 6:30 AM - 11 AM
Saturday/Sunday until 12:30 PM

CONTINENTAL, Includes coffee or tea and juice | 22

Choose one:

SEASONAL FRUIT PLATE

IRISH STEEL-CUT OATMEAL

brown sugar, raisins

GRANOLA with YOGURT & BERRIES

and

Choose one:

BAGEL AND CREAM CHEESE

plain, poppy seed, everything

FRESH BAKED

muffin, danish, croissant

COASTAL BREAKFAST, Includes coffee or tea and juice | 28

(2) EGGS YOUR WAY

Choose one protein:

applewood-smoked bacon,

country pork sausage, turkey maple sausage

and

Choose one potato: rosemary potatoes or hash browns
and

Toast: wheat, white, rye, sourdough, english muffin

BRIOCHE FRENCH TOAST | 14

maple syrup, california almonds, strawberries

LEMON RICOTTA PANCAKE | 15

whipped vanilla crème fraîche, vermont maple syrup

CINNAMON ROLL WAFFLE | 14

maple syrup, candied pecan, cinnamon glaze

BAGEL AND SMOKED SALMON | 16

mixed greens, tomato, red onion, capers, cream cheese

DUNGENESS CRAB BENNY | 24

zucchini fritter, fried eggs, meyer lemon aioli

HUEVOS RANCHEROS | 23

corn tortilla, queso fresco, charro beans, poached egg, guacamole

BREAKFAST BURRITO | 19

vegetarian soy chorizo, egg, potato, queso fresco, salsa, guacamole

EGGS

(2) EGGS YOUR WAY | 17

choice of potatoes, choice of protein

EGG WHITE FRITTATA | 17

heirloom tomatoes, feta, spinach, arugula

CUSTOM OMELETTE | 20

Choose four: ham, bacon, sausage, jack, feta, cheddar, swiss, spinach, mushrooms, peppers, onions, tomatoes

Choose one: rosemary potatoes or hash browns

***A \$10 delivery charge and 24% service charge will be added to all In-Room Dining Orders.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDES

FRESH BERRIES | 9

MIXED FRUIT | 7

SEASONAL FRUIT PLATE | 12

POTATOES | 6

rosemary potatoes or hash browns

PROTEIN | 7

applewood-smoked bacon,
country pork sausage or
turkey maple sausage

BEVERAGES

ILLY COFFEE POT SMALL 8 | LARGE 14

+baileys or kahlúa | 8

ILLY ESPRESSO | 4

ILLY CAPPUCCINO | 5

iced or hot

ILLY LATTE | 5

iced or hot

HOT COCOA | 5

ARTISAN TEAS | 5

earl grey, english breakfast, mint, chamomile, green

MILK | 4

FRESH BAKED MUFFIN, DANISH or CROISSANT | 6
butter or jam

DRY CEREAL with MILK | 7

GRANOLA with YOGURT & BERRIES | 11

IRISH STEEL-CUT OATMEAL | 10

TOAST | 4

wheat, white, rye, sourdough, english muffin

BAGEL AND CREAM CHEESE | 6

plain, poppy seed, everything

JUICE | 6

COCONUT WATER | 6

RED BULL | 7

BOTTLED SPARKLING/STILL 750ml | 9

SOFT DRINK | 4

coke, diet coke, sprite

ICED TEA | 4

LEMONADE | 4

ARNOLD PALMER | 4



ALL-DAY DINING

*Sunday-Thursday from 11 AM–9:30 PM
Friday/Saturday until 11 PM*

APPETIZERS, SOUP, SALADS

CHIPS AND GUACAMOLE | 12

hass avocados, roasted salsa, corn tortilla chips
+ crab | 16
+ bacon | 14

MEAT AND CHEESE | 22

selection of west coast cheese and salumi,
seasonal mostarda, house jam, mixed olives,
bread and crisps

CHILLED TOMATO GAZPACHO | 12

cucumber, avocado, cherry tomato, cilantro
+ dungeness crab | 17

COBB | 16

avocado, bacon, ojo de cabra beans,
cotija cheese, citrus vinaigrette, heirloom
cherry tomatoes
+ grilled chicken | 22
+ shrimp, crispy calamari, dungeness crab | 26

LITTLE GEM SALAD | 14

radishes, pistachios, olives, valencia oranges,
parmesan dressing, pickled shallots

ARUGULA SALAD | 14

radicchio, basil, bacon, balsamic vinaigrette,
ricotta salata

SANDWICHES

(choice of fries or side salad)

BLTA | 17

sugarcane-cured bacon, avocado, leopard
lettuce, heirloom tomatoes, whole grain toast,
house aioli

BURGER | 18

bacon, tomato, lettuce, onion, avocado,
cheddar cheese, secret sauce

TOMATO MOZZARELLA SANDWICH | 17

mozzarella, pesto, arugula, ciabatta bread

ENTRÉE SELECTIONS

(available 5:30-9:30 PM)

SKUNA BAY SALMON | 32

farm truck vegetables, chef seasonal preparation

NEWYORK STRIP STEAK | 38

farm truck vegetables, chef seasonal preparation

SPAGHETTI ALLA CACAO E PEPPE | 15

pecorino pepato, black pepper, parsley

CAVATELLI | 16

beef check sugo, burrata cheese, black olives,
bread crumbs, crispy basil

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DESSERTS

ARTISAN ROOT BEER FLOAT | 8
vanilla gelato

BROWNIE SUNDAE | 8
vanilla ice cream, dulce de leche, toasted walnuts

SEASONAL INSPIRED CHEESECAKE | 8

SELECTION OF SORBET AND ICE CREAM | 8

ALCOHOLIC BEVERAGES

DRAFT BEER

STELLA ARTOIS | 8

STONE BREWING, SEASONAL SELECTION | 8

BOTTLED BEER

BUD LIGHT | 7

PACIFICO | 7

STONE IPA | 8

HEINEKEN | 6

VICTORY DOUBLE IPA | 8

NEW BELGIUM LA FOLIE, SOUR BROWN ALE (650ML) | 25

CANNED BEER

GOLDEN ROAD HEAL THE BAY IPA | 8

PIZZA PORT CHRONIC ALE | 9

BUBBLES *(by the glass)*

SPARKLING WINE, MIONETTO, BRUT, PROSECCO DOC. ITALY | 12

SPARKLING WINE, GERARD BERTRAND, BRUT, CREMANT DE LIMOUX, FRANCE | 16

CHAMPAGNE, MOET IMPERIAL, EPERNAY, FRANCE | 25

CHAMPAGNE, RUINART, BRUT, BLANC DE BLANCS, REIMS, FRANCE | 32

WHITE WINE *(by the glass)*

ROSE, COMMANDERIE DE LA BARGEMONE, COTEAUX D'AIX-EN-PROVENCE, FRANCE | 12

PINOT GRIGIO, MARCO FELLUGA, MONGRIS, COLLIO, ITALY | 12

RIESLING, DR. LOOSEN, BLUE SLATE KABINETT, MOSEL, GERMANY | 13

SAUVIGNON BLANC, DRYLANDS, MARLBOROUGH, NEW ZEALAND | 12

CHARDONNAY, ZD, CALIFORNIA | 17

RED WINE *(by the glass)*

PINOT NOIR, PATTON VALLEY VINEYARD, WILLAMETTE VALLEY, OREGON | 17

SHIRAZ, YANGARRA ESTATE VINEYARDS, PF, MCLAREN VALE, AUSTRALIA | 15

CABERNET SAUVIGNON, FOXGLOVE, PASO ROBLES | 14

CABERNET SAUVIGNON, WHITEHALL LANE, NAPA VALLEY | 20

DINING TIMES

COASTLINE

Breakfast | Monday-Friday, 6:30 AM - 11 AM

Brunch | Saturday/Sunday, until 12:30 PM

All Day | 11 AM - 5:30 PM

Dinner | 5:30 PM - 9:30 PM

Our open-air restaurant, Coastline, brings a creative approach to coastal dining with an ever-changing menu filled with farm fresh local produce. This innovative menu, crafted by Chef Collin Leaver, is sure to delight while you take in the spectacular view of the Pacific Ocean.

FOR RESERVATIONS DIAL ext 467

BLEU BAR

SEASONAL

Located adjacent to the pool and offering Del Mar's most beautiful Pacific Ocean views, Bleu Bar has a hip California vibe both day and night. Libations and nibbles can be enjoyed at the bar or in the company of others gathered around the fireplace lounge.

LIVING ROOM BAR AND LOUNGE

Sunday-Thursday, 11 AM - 9:30 PM | Friday/Saturday until 11 PM

Happy Hour | Sunday-Thursday, 4 PM - 6 PM

With live music every Friday and Saturday, the Living Room Bar is a popular gathering place and the spot to be seen. Stop by with friends at Happy Hour for handcrafted specialty cocktails and menu specials.

SPA L'AUBERGE

Monday, 9 AM - 5 PM | Tuesday - Sunday, 9 AM - 7 PM

Named in Condé Nast Traveler's "The Top 25 Spas in the US," Spa L'Auberge is the perfect combination of relaxation and renewal with a focus on the healing powers of the ocean. Our ocean inspired spa welcomes you to a variety of personalized treatments and luxurious services.

TO SCHEDULE AN APPOINTMENT, DIAL 858.793.6493

L'Auberge
DEL MAR

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