



auberge de la source

HÔTEL DE CHARME - RESTAURANT

From 12:30 to 13:30 and from 19:15 to 21:30

STARTER

Brick pastry tartlet, celery, horseradish, green apple and mushrooms	19 €
Organic oysters from Lenoir-Thomas on 3 ways: classic, apple-dill, au gratin with seaweed butter	21 €
Norman beef tartar, roasted beetroot, mustard condiment, yuzu and shizo	21 €
Crispy trotter, apple condiment, apple vinegar and oregano	21 €
Marrow velouté, fresh goat cheese, oyster mushrooms and marrow seeds	19 €

MAIN COURSE

Pan-fried Morjolene scallops, linguini with creamy sabayon and spring onion	32 €
Seared trout fillet, creamy fregola sarda with Norman saffron and spinach sprouts	30 €
Angus beef skirt steak, braised lettuce stuffed with beef tail and potato foam	34 €
Roasted quail and its crispy thighs, oyster mushrooms, parsnip and pear with vinegar	34 €
Candied pork belly, roots, parsley foam and black garlic	32 €
Seafood platter, for 1 person (<i>order to be made on the eve before noon</i>)	70 €
<i>Oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : rate upon season</i>	

DESSERT

Selection of affiné Norman cheeses and garnish	12 €
Hot camembert in its box, green apple and confiselle	10 €
Poached spiced pear, granola, chocolate and tonka sorbet, whipped cream	13 €
Thin pie with apple flambée with Calvados and vanilla ice cream	13 €
Manjari 64% dark chocolate tartlet, passion fruit and praline ice cream	13 €

HOTEL DE CHARME, RESTAURANT ****

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Collection

SAINT-SIMÉON