



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, hummus, raw and cooked summer vegetables, redcurrants	16 €
Japanese clams stuffed with wild garlic butter	17 €
Cold green asparagus, Norman saffron mayonnaise and grated bottarga	21 €
Cucumber gazpacho with fresh goat cheese, trout gravlax, pickles and cucumber flower	18 €
Poultry's oyster vol au vent, multicolored carrots and glasswort	17 €

MAIN COURSE

Roasted trout fillet, colored zucchini, smoked apple vinegar butter and trout eggs	28 €
Fillet of whiting cooked at low temperature, spelled risotto with herbs, velouté of garlic, lemon	25 €
Heart of smoked and roasted rump steak, polenta, candied shallot, black olive tapenade, arugula	29 €
Shoulder of lamb braised with mild spices, Greek yogurt, peas and new potatoes	28 €
Roasted quasi of veal, mustard seed jus, conchiglioni stuffed with mushrooms and artichoke	33 €
Seafood platter, for 1 person (<i>order to be made on the eve before noon</i>)	60 €
<i>Oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : rate upon season</i>	

DESSERT

Selection of affiné Norman cheeses and garnish	8 €
Fresh goat cheese from Normandy, walnut cake, currants and confiselle	9 €
Seasonal fresh fruit platter and sorbet	8 €
Almond financier, cherry, chestnut cream mousse and cherry verbena granita	9 €
Tonka bean rice pudding, gariguet strawberries and rhubarb sorbet	9 €
Ganache whipped with Manjari 64% dark chocolate, raspberry sorbet and crispy cocoa nibs	11 €

HOTEL DE CHARME, RESTAURANT ****

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Collection

SAINT-SIMÉON