



auberge de la source

HÔTEL DE CHARME - RESTAURANT

★★★★

From 12h15 to 13h45 and from 19h15 to 21h30

STARTER

EGG FROM "LE PRIEURÉ" – 21 €

wild mushrooms, sweet onion and haddock

MACKEREL FROM OUR COASTS – 21 €

In a tartar with kohlrabi and horseradish

SNAILS FROM THE PRÉ-D'AUGE – 21 €

in a raviole of celeriac, Bayeux ham and parsley butter

✓ BUTTERNUT – 19 €

in a velouté, hazelnuts and whipped cream from Borniambuc

MAIN COURSE

TROUT FROM THE ACQUIGNY FARM – 32 €

coloured cauliflower with caper butter

SCALLOPS FROM OUR COASTS – 34 €

Jerusalem artichokes, Vire andouille sausage and bard jus

RABBIT FROM ORNE – 36 €

saddle of rabbit stuffed with confit carrot, parsnip and old-fashioned mustard jus

BEEF FROM SAINT-PIERRE-SUR-DIVES – 36 €

Normandy potatoes, cabbage and hearty gravy

✓ EINKORN – 32 €

in a risotto, mushrooms, Jerusalem artichokes, smoked and candied egg yolk

SEAFOOD PLATTER, FOR 1 PERSON (ORDER TO BE MADE ON THE EVE BEFORE NOON) – 70 €

oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : rate upon season

CHEESES

NORMANDY CHEESES – 12 €

matured cheeses and condiments

CAMEMBERT CHEESE – 10 €

roast, granny apple and confiselle

LES DESSERTS

HOMEMADE TROU NORMAND – 10 €

APPLE – 13 €

tatin style, vanilla chantilly and calvados ice cream

CHOCOLATE – 14 €

70% cocoa fondant, flowing heart and praline ice cream

CLEMENTINE – 13 €

in a soufflé, Grand Marnier, chestnut biscuit and clementine sorbet

Our products come from local fishing and farming, and may vary depending on the season and the production of local artisans.