



auberge de la source

HÔTEL DE CHARME - RESTAURANT

★★★★

From 12:15 to 13:45 and from 19:15 to 21:30

## STARTER

Pig's trotter and langoustine, Normandy potatoes and gribiche sauce	21 €
Tartar of mackerel from our coasts, kohlrabi and horseradish	21 €
Pré-d'Auge snails in ravioli, parsley butter and Bayeux ham	21 €
Zucchini cream soup with watercress and Borniambuc cream, lovage from our garden and its organic goat cheese toast from Noémie's farm	19 €

## MAIN COURSE

Trout from the Acquigny farm, coloured cauliflower and caper beurre blanc	32 €
Skate wing Dieppoise style, leeks and girolles	34 €
Farmhouse rabbit from Orne, saddle stuffed with foie gras, artichoke and old-fashioned mustard jus	36 €
Normandy beef chuck, beef tomato, dwarf basil from our garden and puffed rice	34 €
Farmhouse duck marinated in Daufresnes organic cider, green beans with honey, roasted figs and pistachios	36 €
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>	

## CHEESE

Selection of affiné Norman cheeses and garnish	12 €
Hot camembert, green apple and confiselle	10 €

## DESSERT

Homemade « Trou normand »	10 €
Eton mess with red fruits, two lemons panacotta, vanilla chantilly and basil sorbet	13 €
Thin pie with Calvados flambéed apples and whipped Borniambuc cream	13 €
70% cocoa chocolate fondant, melting heart and vanilla ice cream	14 €

*Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.*

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Collection

SAINT-SIMÉON