



auberge de la source

HÔTEL DE CHARME • RESTAURANT

« BOCAGE » MENU • 42 EUROS

From Monday to Friday, for lunch only

Zucchini cream soup with watercress and Borniambuc cream, lovage from our garden and its organic goat cheese toast from Noémie's farm

Pig's trotter and langoustine, Normandy potatoes and gribiche sauce

Pré-d'Auge snails in ravioli, parsley butter and Bayeux ham



Skate wing Dieppoise style, leeks and girolles

Normandy beef chuck, beef tomato, dwarf basil from our garden and puffed rice

Farmhouse duck marinated in Daufresnes organic cider, green beans with honey, roasted figs and pistachios



Eton mess with red fruits, two lemons panacotta, vanilla chantilly and basil sorbet

Thin pie with Calvados flambéed apples and whipped Borniambuc cream

70% cocoa chocolate fondant, melting heart and vanilla ice cream



Enhance your menu with a cheese from our menu (5€ extra)

Net prices, taxes and service included. All our meats are born, raised and slaughtered in EU.

The list of allergens is available on request at the reception.

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

HOTEL DE CHARME, RESTAURANT ****

CHEMIN DU MOULIN • 14600 BARNEVILLE-LA-BERTRAN

CONTACT@AUBERGE-DE-LA-SOURCE.FR

T +33 (0)2 31 89 25 02 - WWW.AUBERGE-DE-LA-SOURCE.FR

Collection

SAINT-SIMÉON