



auberge de la source

HÔTEL DE CHARME - RESTAURANT

« BOCAGE » MENU • 42 EUROS

From Monday to Friday, for lunch only

MACKEREL FROM OUR COASTS

in a tartar, kohlrabi and horseradish

EGG FROM "LE PRIEURÉ"

mushrooms, sweet onion and haddock

TROUT FROM ACQUIGNY

in a gravlax, fresh green peas and mint from our gardens



COD

carrots from Créances and fresh almonds

BEEF FROM SAINT-PIERRE-SUR-DIVES

potatoes, wild garlic from our valley and strong juice

✓ EINKORN

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



APPLE

tatin style, vanilla chantilly and calvados ice cream

CHOCOLATE

hot mousse, Bailey's ice cream and pistachio crumble

RHUBARB

poached, Normandy shortbread, strawberries and verbena sorbet



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

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Collection

SAINT-SIMÉON