



auberge de la source

HÔTEL DE CHARME • RESTAURANT

« DÉCOUVERTE » MENU • 56 EUROS

Tartar of mackerel from our coasts, kohlrabi and horseradish



Trout from the Acquigny farm, coloured cauliflower and caper beurre blanc



Farmhouse rabbit from Orne, saddle stuffed with foie gras, artichoke and old-fashioned mustard jus



Hot camembert, green apple and confiselle



Thin pie with Calvados flambéed apples and whipped Borniambuc cream

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 ****

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Collection

SAINT-SIMÉON