



auberge de la source

HÔTEL DE CHARME - RESTAURANT

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

STARTER

GREEN ASPARAGUS – 22 €

”sauce vierge” with razor clams and lemon zabaione

EGG FROM “LE PRIEURÉ” – 21 €

mushrooms, sweet onion and haddock

TROUT FROM ACQUIGNY – 21 €

in a gravlax, courgette and mint from our gardens

MACKEREL FROM OUR COASTS – 21 €

in a tartar with kohlrabi and horseradish

✓ COURGETTE – 19 €

in a velouté, organic goat’s cheese from Noémie’s

MAIN COURSE

SEA BREAM – 32 €

beetroot, smoked herring and ”beurre blanc” sauce

POLLACK – 34 €

fennel, lemon

POULTRY FROM “LE PRIEURÉ” – 34 €

artichoke, tarragon and black garlic

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

potatoes, wild garlic from our valley and strong juice

✓ EINKORN – 32 €

in a risotto, mushrooms, 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 smith apple and confiselle

LES DESSERTS

Desserts should be ordered at the beginning of the meal

HOMEMADE TROU NORMAND – 10 €

APPLE – 13 €

tatin style, vanilla chantilly and calvados ice cream

CHOCOLATE – 13 €

hot mousse, Bailey’s ice cream and pistachio crumble

RHUBARB – 14 €

poached, Normandy shortbread, strawberries and verbena sorbet

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

HOTEL DE CHARME, RESTAURANT

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Collection

SAINT-SIMÉON