



auberge de la source

HÔTEL DE CHARME - RESTAURANT

« DÉCOUVERTE » MENU • 56 EUROS

GREEN ASPARAGUS

"sauce vierge" with razor clams and lemon zabaione



SEA BREAM

beetroot, smoked herring and "beurre blanc" sauce



POULTRY FROM "LE PRIEURÉ"

artichoke, tarragon and black garlic



CAMEMBERT CHEESE

roast, granny smith apple and confiselle



APPLE

tatin style, vanilla chantilly and calvados ice 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 ****

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