



## auberge de la source

HÔTEL DE CHARME • RESTAURANT

### « BOCAGE » MENU • 42 EUROS

*From Monday to Friday, for lunch only*

#### ✓ BUTTERNUT

in a velouté, hazelnuts and whipped cream from Borniambuc

#### EGG FROM "LE PRIEURÉ"

wild mushrooms, sweet onion and haddock

#### SNAILS FROM THE PRÉ-D'AUGE

in a raviole of celeriac, Bayeux ham and parsley butter



#### SCALLOPS FROM OUR COASTS

Jerusalem artichokes, Vire andouille sausage and bard jus

#### BEEF FROM SAINT-PIERRE-SUR-DIVES

Normandy potatoes, cabbage and hearty gravy

#### ✓ EINKORN

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



#### CLEMENTINE

in a soufflé, Grand Marnier, chestnut biscuit and clementine sorbet

#### APPLE

tatin style, vanilla chantilly and calvados ice cream

#### CHOCOLATE

70% cocoa fondant, flowing heart and praline 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