



# 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, courgette and mint from our gardens



### POLLACK

fennel, lemon

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

potatoes, wild garlic from our valley and strong juice

### ✓ EINKORN

in a risotto, mushrooms, 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 \*\*\*\***

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*Collection*

SAINT-SIMÉON