



auberge de la source

HÔTEL DE CHARME - RESTAURANT

STARTER

Automne garden, mixed vegetables raw and cooked	14 €
Fish soup, rouille sauce croutons	16 €
Duck foie gras marinated with Pommeau, apple condiment and toasted rustic bread	21 €
Pays d'Auge snails with persillade (garlic and parsley), mushrooms and garden herbs	18 €

MAIN

Roasted langoustines, tagliatelle pasta, tarragon bisque	26 €
Cod confit with lemon, spinach, and Bouchot mussels	24 €
Poultry breast, Pays d'Auge, braised with cider bok choï	22 €
Beef chuck confit with red wine, mashed potatoes, smoked lard and mushrooms	24 €

CHEESE COURSE

Norman cheeses plate with mesclun salad	8 €
Roasted Camembert cheese, mesclun salade et cidre caramel	8 €

PUDDING

Milk chocolate mousse, cacao crumble, vanilla and pear thin slices and pear sorbet	10 €
Norman sablé biscuit, lemon cremeux, citrus and glazed Combava zeste	10 €
Caramelised apple tart, with almond cream, Calvados and apple sorbet	10 €

Net prices, taxes and service included. All our meats are born, raised and slaughtered in France.
The list of allergens is available on request at the reception.

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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