



auberge de la source

HÔTEL DE CHARME - RESTAURANT

MENU DÉCOUVERTE • 48 EUROS

Duck foie gras marinated with Pommeau,
apple condiment and toasted rustic bread



Cod confit with lemon, spinach, and Bouchot mussels



Beef chuck confit with red wine, mashed potatoes,
smoked lard and mushrooms



Roasted Camembert cheese with cider caramel



Caramelized apple tart, with almond cream,
Calvados and apple sorbet

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.

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