



auberge de la source

HÔTEL DE CHARME - RESTAURANT

From 12:30 to 13:30 and from 19:15 to 21:30

STARTER

Brick pastry tartlet, hummus, raw and cooked summer vegetables, redcurrants	16 €
Panacotta with Norman saffron, Bouchot mussels, coriander and straw potatoes	19 €
Tomato marinated in apple and balsamic, mozzarella foam, pine nuts and grated bottarga	20 €
Cucumber gazpacho with fresh goat cheese, pickles, gravlax and trout eggs	18 €
Poultry's oyster vol au vent, multicolored carrots and glasswort	17 €

MAIN COURSE

Zucchini and roasted cherry tomatoes, polenta and baba ganoush	20 €
Fillet of whiting cooked at low temperature, fennel and roasted cherry tomatoes, myrtle and lemon condiment	25 €
Seared trout fillet, colored zucchini, smoked apple vinegar butter and trout eggs	28 €
Heart of smoked and roasted rump steak, polenta, candied shallot, black olive tapenade, arugula	29 €
Shoulder of lamb braised with rosemary, baba ganoush, green beans and pan-fried apricot with honey	28 €
Roasted quasi of veal, mustard seed jus, conchiglioni stuffed with mushrooms and artichoke	33 €
Seafood platter, for 1 person (<i>order to be made on the eve before noon</i>)	60 €
<i>Oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : rate upon season</i>	

DESSERT

Selection of affiné Norman cheeses and garnish	9 €
Fresh goat cheese from Normandy, walnut cake, currants and confiselle	9 €
Seasonal fresh fruit platter and sorbet	9 €
Almond and greengage tartlet, fresh cream and basil sorbet	10 €
Roasted apricots with lavender, hazelnut shortbread, diplomate cream and apricot sorbet	10 €
Ganache whipped with Manjari 64% dark chocolate, raspberry sorbet and crispy cocoa nibs	11 €

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