



auberge de la source

HÔTEL DE CHARME - RESTAURANT

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

STARTER

Old tomatoes salad, fennel cream with mozzarella, marinated sausage and roasted pine nuts	14 €
Organic egg cooked with low heat, leek fondue with mild curry and Bouchot mussels with cream	15 €
Trout tartar like gravlax, fresh cucumber with mint and Normandy goat cheese	16 €
Pré d'Auge snails with persillade sauce, Paris mushroom thinly diced, croutons and herb salad	16 €
Duck foie gras terrine with Tonka bean, plum and beetroot condiments	21 €

MAIN COURSE

Pollack in a hazelnut crust, creamed fregola sarda with Norman saffron and salicornia	29 €
Roasted sea bream, Basmati rice, seasonal baby vegetables and velouté	24 €
Frayed and confit lamb shoulder, mild spices, chickpea hummus, grilled red pepper coulis and snow peas	25 €
Guinea fowl fillet with herbs viennoise, creamy juice, Spaetzle, Chinese cabbage and shiitake	24 €
Grilled beef steak with mustard seeds jus, mousseline potatoe and carrot	32 €
Seafood platter, for 1 person (<i>order to be made on the eve before noon</i>)	70 €
<i>Oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : 25 €</i>	

DESSERT

Selection of Normandy Cheeses, garnish and mesclun salad	8 €
Unpasteurized Camembert cloud, dry fruits and apple with cider vinegar	8 €
Fresh fruit platter and sorbet	7 €
Roasted pear, chocolate sauce, granola, vanilla mascarpone whipped cream, juniper pear sorbet	9 €
Pressed and caramelized apples, farmer's cream from Borniambuc, apple-Calvados sorbet	9 €
Chou pastries with cocoa, strawberries heart, chocolate ganache and hazelnut ice cream	9 €

HOTEL DE CHARME, RESTAURANT ****

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Collection

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