



auberge de la source

HÔTEL DE CHARME - RESTAURANT

MENU BOCAGE • 34 EUROS

Old tomatoes salad, fennel cream with mozzarella,
marinated sausage and roasted pine nuts

Trout tartar like gravlax, fresh cucumber with mint and Normandy goat cheese

Pré d'Auge snails with persillade, Paris mushroom thinly diced, croutons and herb salad



Roasted sea bream, Basmati rice, seasonal baby vegetables and velouté

Frayed and confit lamb shoulder, mild spices, chickpea hummus,
grilled red pepper coulis and snow peas

Guinea fowl fillet with herbs viennoise, creamy juice,
Spaetzle, Chinese cabbage and shiitake



Selection of Normandy Cheeses, garnish and mesclun salad (5€ extra)

Unpasteurized Camembert cloud, dry fruits and apple with cider vinegar (5€ extra)



Roasted pear, chocolate sauce, granola, vanilla mascarpone whipped cream
and juniper pear sorbet

Pressed and caramelized apples, farmer's cream from Borniambuc,
apple-Calvados sorbet

Chou pastries with cocoa, strawberries heart, chocolate ganache
and hazelnut ice cream

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