



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 €
Beef tartar, shiso, mustard seeds and tomato sauce	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 trout fillet, tender autumn vegetables and balsamic apple vinegar butter	25 €
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 €
Roasted veal in its juice with mustard seeds, potato mousseline and grilled carrot tops	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 €
Hot Camembert in its box and acidulous apple	9 €
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, passionfruit heart, chocolate ganache and praline ice cream	9 €

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