



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

Beef tartar, shiso, mustard seeds and tomato sauce

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



Roasted trout fillet, tender autumn vegetables and balsamic apple vinegar butter

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)

Hot Camembert in its box and acidulous apple (5€ extra)



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

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

Chou pastries with cocoa, passionfruit heart, chocolate ganache and praline 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 ****

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Collection

SAINT-SIMÉON