



auberge de la source

HÔTEL DE CHARME - RESTAURANT

MENU DÉCOUVERTE • 48 EUROS

Duck foie gras terrine with Tonka bean,
plum and beetroot condiments



Pollack in a hazelnut crust,
creamed fregola sarda with Norman saffron and salicornia



Roasted veal in its juice with mustard seeds,
potato mousseline and grilled carrot tops



Hot Camembert in its box and acidulous apple



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

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

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Collection

SAINT-SIMÉON