



auberge de la source

HÔTEL DE CHARME - RESTAURANT

★★★★

De 12h15 à 13h45 et de 19h15 à 21h30

STARTER

PIG'S TROTTER AND LANGOUSTINE – 21 €

normandy potatoes and gribiche sauce

MACKEREL FROM OUR COASTS – 21 €

tartar with kohlrabi and horseradish

SNAILS FROM THE PRÉ-D'AUGE – 21 €

in a raviole of celeriac, Bayeux ham and parsley butter

BUTTERNUT – 19 €

in a velouté, hazelnuts and organic goat's cheese from Noémie's farm

MAIN COURSE

TROUT FROM THE ACQUIGNY FARM – 32 €

coloured cauliflower with caper butter

SKATE WING – 34 €

dieppoise style, leeks and chanterelles

FARM RABBIT FROM ORNE – 36 €

saddle of rabbit stuffed with foie gras, artichoke and old-fashioned mustard

BEEF FROM SAINT-PIERRE-SUR-DIVES – 34 €

salsify with truffles, chestnuts and strong juice

ROYAL QUAIL – 36 €

marinated in Normandy beer, Jerusalem artichokes, candied and smoked egg yolk

SEAFOOD PLATTER, FOR 1 PERSON (ORDER TO BE MADE ON THE EVE BEFORE NOON) – 70 €

oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement : rate upon season

CHEESES

NORMANDY CHEESES – 12 €

matured cheeses and condiments

CAMEMBERT CHEESE – 10 €

roast, granny apple and confiselle

LES DESSERTS

HOMEMADE TROU NORMAND – 10 €

APPLE – 13 €

tatin style, vanilla chantilly and calvados ice cream

CHOCOLATE – 14 €

70% cocoa fondant, flowing heart and praline ice cream

RED FRUIT – 13 €

like an Eton Mess, two lemons panacotta and basil sorbet

Nos produits sont issus de la pêche et de l'agriculture locales ; ils peuvent varier ponctuellement en fonction des saisons et de la production des artisans