



auberge de la source

HÔTEL DE CHARME - RESTAURANT

« BOCAGE » MENU • 39 EUROS

Excluding dinner on Friday and Saturday

Brick pastry tartlet, hummus, raw and cooked summer vegetables, redcurrants

Cucumber gazpacho with fresh goat cheese, trout gravlax,
pickles and cucumber flower

Poultry's oyster vol au vent, multicolored carrots and glasswort



Fillet of whiting cooked at low temperature, fennel and roasted cherry tomatoes,
myrtle and lemon condiment

Heart of smoked and roasted rump steak, polenta, candied shallot,
black olive tapenade, arugula

Shoulder of lamb braised with rosemary, baba ganoush, green beans
and pan-fried apricot with honey



Selection of affiné Norman cheeses and garnish (5€ extra)

Fresh goat cheese from Normandy, walnut cake, currants and confiselle (5€ extra)



Almond and greengage tartlet, fresh cream and basil sorbet

Roasted apricots with lavender, hazelnut shortbread, diplomate cream and apricot sorbet

Ganache whipped with Manjari 64% dark chocolate, raspberry sorbet
and crispy cocoa nibs

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