

auberge de la source

HÔTEL DE CHARME · RESTAURANT ★★★★

EASTER MENU

Served at dinner on Sunday 20th April 2025 Included in the Easter package, excluding drinks

AMUSE-BOUCHE

Gravlax of Saint-Pierre-sur-Dives beef with Tasmanian pepper, white eat old-fashioned mustard, hazelnut shortbread

GREEN ASPARAGUS

Clams Ravigote from our Normandy coast, mousseline sauce

TROUT

Puff pastry of trout from Acquigny, cabbage and apple, star anise butter

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LAMB

Leg of lamb stuffed with herbs, sand carrots and orange, reduced jus

• CHEESE

Cromesquis of goat's cheese, herb salad and spiced apple caramel from our orchards

DESSERT

Trompe-l'œil egg

Net prices, taxes and service included

Collectio SAINT-SIMÉON

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