



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



Grilled beef steak with mustard seeds jus,
mousseline potatoe and carrot



Unpasteurized Camembert cloud, dry fruits
and apple with cider vinegar



Chou pastries with cocoa, strawberries heart,
chocolate ganache and hazelnut 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 ****

CHEMIN DU MOULIN • 14600 BARNEVILLE-LA-BERTRAN

CONTACT@AUBERGE-DE-LA-SOURCE.FR

T +33 (0)2 31 89 25 02 - WWW.AUBERGE-DE-LA-SOURCE.FR

Collection

SAINT-SIMÉON