



## auberge de la source

HÔTEL DE CHARME • RESTAURANT

### « BOCAGE » MENU • 42 EUROS

*From Monday to Friday, for lunch only*

#### BUTTERNUT

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

#### PIG'S TROTTER AND LANGOUSTINE

normandy potatoes and gribiche sauce

#### SNAILS FROM THE PRÉ-D'AUGE

in a raviole of celeriac, Bayeux ham and parsley butter



#### SKATE WING

dieppoise style, leeks and chanterelles

#### BEEF FROM SAINT-PIERRE-SUR-DIVES

salsify with truffles, chestnuts and strong juice

#### ROYAL QUAIL

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



#### RED FRUIT

like an Eton Mess, two lemons panacotta and basil sorbet

#### APPLE

tatin style, vanilla chantilly and calvados ice cream

#### CHOCOLATE

70% cocoa fondant, flowing heart and praline ice cream



Enhance your menu with a cheese from our menu (5€ extra)

Net prices, taxes and service included. All our meats are born, raised and slaughtered in EU.

The list of allergens is available on request at the reception.

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.

**HOTEL DE CHARME, RESTAURANT \*\*\*\***

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*Collection*

SAINT-SIMÉON