



auberge de la source

HÔTEL DE CHARME • RESTAURANT

« DÉCOUVERTE » MENU • 56 EUROS

MACKEREL FROM OUR COASTS

tartar with kohlrabi and horseradish



TROUT FROM THE ACQUIGNY FARM

coloured cauliflower with caper butter



FARM RABBIT FROM ORNE

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



CAMEMBERT CHEESE

roast, granny apple and confiselle



APPLE

tatin style, vanilla chantilly and calvados ice cream

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