



auberge de la source

HÔTEL DE CHARME - RESTAURANT

MENU BOCAGE • 42 EUROS

From Monday to Friday, for lunch only

SEA BREAM AND APPLE

Tartare style, leek and potato cream, light horseradish mousse

THE MACKEREL

Flame-grilled, herb and lemon potatoes, ravigote sauce

BONE MARROW

Crispy bread tuile and young shoots salad

PUMPKIN CREAM SOUP



Light lemon cream quenelle, chives, and Tomme d'Isigny-Sainte-Mère-Église



CODFISH AND VIRE ANDOUILLE

Stuffed cabbage, creamy fish jus

SEA BREAM

Pan-fried, sweet potato variations, apple balsamic butter sauce from « Le Paulmier »

BEEF FROM SAINT-PIERRE-SUR-DIVES (*Supplement of €6*)

Pan-seared « langue de chat », cauliflower croustilles with foie gras, reduced jus

PORK FROM "DU MONT AUX ROUX" FARM

Slow-cooked, coco beans, sauce with Normandy spices

PETIT ÉPEAUTRE (SPELT)



As risotto, spinach cream, mushrooms, smoked and confit egg yolk



HOMEMADE TROU NORMAND

APPLE

Tatin style, vanilla whipped cream, and Calvados ice cream

DATE CAKE

With salted caramel and whipped cream

PEAR PAVLOVA

With caramel cream and spiced ice cream



Enhance your meal with a cheese selection from our board (*Supplement of €5*)

Net prices – taxes and service included.

All our meats are born, raised, and slaughtered within the European Union.

A list of declarable allergens is available upon request at the reception.

Our products are sourced from local fishing and farming; availability may vary with the seasons and the artisans' production.