



auberge de la source

HÔTEL DE CHARME - RESTAURANT

MENU BOCAGE • 34 EUROS

Automne garden, mixed vegetables raw and cooked

Organic oysters breed by Lenoir-Thomas, cold or warm with seaweed butter

Pays d'Auge snails with persillade (garlic and parsley), mushrooms and garden herbs



Pollock with hazelnuts crust, baby vegetables with beurre blanc sauce

Roasted duckling fillet, with jus flavoured with orange, parsnip and pickled mushrooms

Beef chuck confit with red wine, mashed potatoes, smoked lard and mushrooms



Milk chocolate mousse, cacao crumble, vanilla and pear thin slices and pear sorbet

Norman sablé biscuit, lemon cremeux, citrus and glazed Kumba-Wa zeste

Caramelised apple tart, with almond cream, Calvados and apple sorbet

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

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Collection

SAINT-SIMÉON