

# auberge de la source

HÔTEL DE CHARME • RESTAURANT

## VALENTINE'S DAY MENU • 95 EUROS

Unique menu served for dinner on February 14th, 2020 – Excluding drinks.

Sea scallop open ravioli, tangerine emulsion,  
herring caviar, grated celeriac and granny smith apple

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Duck foie gras with Porto and Calvados, confit onion with grenadine,  
mesclun leaves, milk brioche roll

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Stuffed lobster, shellfish meat gratinated with Parmesan cheese,  
leak, light Béarnaise sauce and pickled

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Spritz sorbet circus jelly with Prosecco and rice tuile biscuit

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Veal rumsteak with mustard crust, swede,  
spinach, and morille mushroom cream

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Roasted Camembert cheese with Calvados brandy

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Caramelised feuille a feuille, vanilla cream and butter,  
raspberry confit, star anise and morello, lime shot

*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.*

