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Cold starters

Duck rilette à la normande (without pork) accompanied by its garlic toast	10€
duo of gravlax: salmon gravlax with citrus flavored tarragon and beef gravlax with tandoori	15€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	16€
Hot appetizers The caquelons of 6 snails	8€ or 12 snails at 12€
Caquelons of 6 snails à la Normande	8€ or 12 snails at 12€
Braised Frog Thighs.	13.50€
Vegetarian Starter Melon and Citrus Gaspacho _____	8€

The great salad of Petite Auberge

Salad, salmon gravlax, cherry tomatoes, beef gravlax, melon, lemon sole rilette

18€

The board to share For 2 people

43€

Cold: salmon gravlax, sole and coalfish rilette, foie gras, duck rilette à la Normande, melon , tomate cerises

Hot: poultry sliced and onion confit with camembert,

Selection of Norman cheeses

Summer flat card



Chicken roast with truffles De Mamie Charlotte Origin French chicken

43€ To share for 2 people

French fries, salad with cider sauce and camembert

Burger Normand (burger, chicken émincé, camembert, candied onions and apples).	16€
Tatar of beef cut with knife Unprepared (origin France, slaughter France)	17€
Skate wing with Capers	22€
French veal rib with pommeau sauce	24€
Rossini beef stew (French beef stew, foie gras, brioche bread, truffles, full-bodied juice)	26€
Farm cider sweetbreads	27€
L'Entrecôte French entrecôte (about 280 g), with camembert sauce.	28€

Vegetarian dish

The Vegetarian burger	18€
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Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis.

1 garnish of your choice with our dishes:

- Salad or Fresh Fries or Parsley Zucchini Compote Extra Topping: 5.50€



Fromages

Planche de 4 fromages Normands

12€

Pont l'évêque, Neufchâtel, Camembert et Livarot

Desserts



Tapioca with seasonal fruits, coulis of red fruits and chantilly	8€
La coupe de la Petite Auberge (sorbet Lemon yellow, sorbet Strawberry, season and chantilly)	8€
Le Brownie au chocolat sauce dark chocolate with pommeau	8€
Plate of fresh fruits of the moment lemon yellow sorbet	8€

Norman dessert

Le Soufflé glacé normand sauce caramel salted butter, apples , calvados	9€
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Gourmet coffee frozen Norman

11€

1 Coffee, 1 assortment of ice creams, calvados ,bénédictine , caramel beurre salé, pomme cirée

CHILDREN'S MENU up to 11 years
old 2-course menu 14€

Starter, Main or Main, Dessert 3-
course menu 16€

Starter, Main and Dessert

Sole rilette starter

Fried poultry supreme dish Dessert
2 ice cream balls (vanilla,
chocolate, lemon, strawberry)



22.50€

2 course menu

lunch and dinner

Choice entries:

Thousand leaves of sole , lemon grass colin

Or

Citrus melon gaspacho

or

Hot entry

Seafood Parfait with Leeks Scampi Coulis

Dishes to choose from:

Roast duck andouillette with valley trough sauce

or

Spelt of hake sauce fecampoise

Or

Crepe à la normande cider sauce

Or

Beef pavé with camembert sauce or corsé juice **extra 5€**

1 garnish of your choice with our dishes:

- Salad or Fresh Fries or Parsley Zucchini Compote

- Extra filling: 5.50€

Cheeses

Board of 3 cheeses Normands

Livarot ,Camembert , pont l'évêque

Desserts to choose from:

The cup of the Little Inn

(Lemon sorbet, Strawberry sorbet, season and whipped cream)

or

Dark chocolate brownies

salted caramel butter sauce

or

Seasonal fruit tapioca,

red fruit coulis and its whipped cream



Carte

La Petite Auberge



TOUS NOS PLATS SONT FAITS
MAISON AVEC DES PRODUITS
LOCAUX.

WE ARE OPEN FROM TUESDAY TO
SUNDAY!

Tuesday to Sunday: 12h-14h & 19h-
22h

Closed on Monday

FAIRE UNE RESERVATION

02.35.70.80.18

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*All of our dishes may contain the following
allergens:*

*Gluten-containing cereals (e.g.: wheat, rye,
barley, etc...), shellfish & shellfish products,
eggs & egg products, fish and fish products,
peanuts and peanut products, soy & soy
products, milk and milk products (including
lactose), nuts (e.g., almonds, hazelnuts,
walnuts, etc.) celery and milk based products
celery, mustard and mustard products,*

*sesame seeds & sesame products, sulphur dioxide and
sulphites (in a certain amount). lupin and lupin products,
molluscs and mollusc products.*