

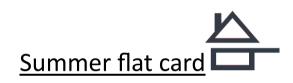
Cold starters

Duck rillette à la normande (without pork) accompanied by its garlic toast duo of gravlax: salmon gravlax with citrus flavored tarragon and beef gravlax with tandoori Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	10€ 15€ 16€
Hot appetizers The caquelons of 6 snails Caquelons of 6 snails à la Normande Braised Frog Thighs.	8€ or 12 snails at 12€ 8€ or 12 snails at 12€ 13.50€
Vegetarian Starter Melon and Citrus Gaspacho	8€
<u>The great salad of Petite Auberge</u> Salad, salmon gravlax, cherry tomatoes, beef gravlax, melon, lemon sole rillette	18€
The board to share For 2 people	43€

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

Hot: poultry sliced and onion confit with camembert,

Selection of Norman cheeses



Chicken roast with truffles De Mamie Charlotte Origin French chicken French fries, salad with cider sauce and camembert	43€ To share for 2 people
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 French veal rib with pommeau sauce	22€ 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	

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€



12€

Fromages

Planche de 4 fromages Normands

Pont l'évêque, Neufchâtel, Camembert et Livarot



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	
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 rillette starter
	Fried poultry supreme dish Dessert
I	2 ice cream balls (vanilla

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



La Petite Auberge





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

lapetiteauberge76@gmail.com

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.