

Card has been entered



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	16€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	17€
Velouté of corals from Saint Jacques with turmeric	10€
Hot appetizers The caquelons of 6 snails	8€ or 12 snails at 12€
Caquelons of 6 snails à la Normandie	8€ or 12 snails at 12€
Braised Frog Thighs.	13.50€

Vegetarian

velouté of beet with oyster mushrooms	9€
<u>The great salad of Petite Auberge</u>	18.50€

Salad, salmon gravlax, beef gravlax, sole rilette with lemongrass, minced poultry with apples

The board to share **For 2 people** **43€**

Cold: salmon gravlax, sole rilette and hake, foie gras, duck rilette à la Normandie, beef gravlax Hot: velouté of coraux de saint jacques with turcuma, minced poultry and candied onions ,

Cheese: Selection of Norman cheeses

Summer flat card



Roasted chicken with truffles De Mamie Charlotte French chicken origin	
To share for 2 people French fries with cider sauce or camembert	43€
Burger Normand (burger, chicken émincé, camembert, candied onions and apples).	18.50€
Tatar of beef cut with knife Unprepared (origin France, slaughter France)	17.50€
calf's head gribiche sauce	21.50€
Faux filet Français piece of 300g +or- camembert sauce	22€
Effiloché de canard braisé au cidre Rossini, foie gras , pain brioché , truffes , jus corsé	23.50€
Rossini beef (French beef, foie gras, brioche bread, truffes, full-bodied juice)	26€
Farm cider sweetbreads	27€

Vegetarian dish

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

Fish

sting ray wing with capers	22€
Pan-fried scallop sauce fecampoise	24€
turbot fillet	26€

- Salad or Homemade Fries or Compote of leeks in persillade Additional filling: 5.50€



Cheeses

Fine pie with camembert and fruit apples	8€
Planche de 4 fromages Normands	12€
Pont l'évêque, Neufchâtel, Camembert et Livarot	

Desserts

Poached pear tapioca with cider dark chocolate sauce with pommel	8€
Le Brownie au chocolat sauce dark chocolate with pommeau	8€
Vegetarian dessert	
Orange carpaccio, pineapple with cane syrup lemon sorbet yellow	8€

 Norman dessert

Le Soufflé glacé normand sauce caramel salted butter, apples, calvados	9€
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Gourmet coffee **11€**

(tapioca, brownie, poached pear with cider, orange soup with cane syrup)

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
Le Brownie au chocolat



22.50€

2 course menu

31.50€

3 course menu

lunch and dinner

Choice entries:

Sole and colin mille-feuille with lemongrass

or

Leek tartare with citrus chiffonade of salmon gravlax

Or

Hot entry

Velouté of corals from Saint Jacques with turmeric

Dishes to choose from:

Crispy of pulled duck with cider sauce

or

Lobster coulis black pollock risottos

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:

Orange soup, pineapple in cane syrup and orange zest candied lemon sorbet yellow

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

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.*