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Cold starters

Duck rillette 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€ 10€ Velouté of corals from Saint Jacques with turmeric

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

velouté of beet with oyster mushrooms 9€

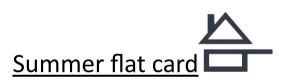
The great salad of Petite Auberge 18.50€

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

The board to share For 2 people 43€

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

Cheese: Selection of Norman cheeses



| F | Roasted | chicken | with t | ruffles | De | Mamie | Charl | otte l | French | ı chicker | n origin |
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| To share for 2 people French fries with cider sauce or camembert | 43€ |
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| Burger Normand (burger, chicken émincé, camembert, candied onions and apples). Tatar of beef cut with knife Unprepared (origin France, slaughter France) calf's head gribiche sauce Faux filet Français piece of 300g +or- camembert sauce Effiloché de canard braisé au cidre Rossini, foie gras , pain brioché , truffes , jus corsé | 18.50€ 17.50€ 21.50€ 22€ 23.50€ |
| Rossini beef (French beef, foie gras, brioche bread, truffles, full-bodied juice) | 26€ |
| Farm cider sweetbreads Vegetarian dish | 27€ |
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18€ The Vegetarian burger

Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis

<u>Fish</u>

| 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 | |
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| <u>Desserts</u> | |
| 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€ |
| Gourmet coffee | 11€ |

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

CHILDREN'S MENU up to 11 years

11€

old 2-course menu 14€

Starter, Main or Main, Dessert 3course 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





WE ARE OPEN FROM TUESDAY TO SUNDAY!

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

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.