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Cold starters

Duck rilette à la normande (without pork) accompanied by its garlic toast	10€
Salmon gravlax with beetroot flavored with tarragon and scallops with citrus	14.50€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	16€

Our Norman oysters from BRICQUEVILLE SUR MER



6 oysters 13.50€ or 12 oysters 25.50€

Perfect of Saint Jacques corals with velvety turmeric with capers	10€
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€
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The great salad of Petite Auberge

Salad, salmon gravlax, beef gravlax, oysters, leek tartare, minced poultry with apples

21.50€

The board to share For 2 people

43€

Cold: Cold: salmon gravlax, foie gras, duck rilette à la Normande, beef gravlax, leek tartare , oysters
Cheese: Selection of Norman cheeses



Summer flat card

Our specialists

Roast chicken with foie gras De Mamie Charlotte Origin French chicken
To share for 2 people Homemade fries with foie gras sauce

43€



½ Magret de canard (élevage local 27epaigne) sauce à la Rouennaise

24.50€

Unprepared knife-cut beef tartare (French meat)	17.90€
Burger Normand (burger, chicken émincé, camembert, candied onions and apples).	18.50€
Cheek nut of beef candied in red wine and its bone marrow, full-bodied juice	21.50€
calf's head gribiche sauce	21.50€
Faux filet Français piece of 300g +or- camembert sauce or foie gras or pepper sauce	22.50€
Farm cider sweetbreads	26€

Vegetarian dish

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

Fish

Mussels with farmer's cider accompanied by fresh fries	15.90€
Velvety ray wing with capers	22€
Poêlée de monkfish sauce fecampoise	24€

• 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 mille feuille and its creamy pineapple sorbet lemon 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)

La Bistouille normand tradition



15.50€

(1 coffee, 2 cl of calvados or 2 cl of 44, 1 dessert on the menu excluding gourmet coffee)

**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

Le Brownie au chocolat



MENU 3 DISHES 29.50>Starter, dish, cheese or dessert

Noon and evening from Tuesday to Sunday

Choice entries:

Gravlax de saumon à la betterave parfumée à l'estragon

or

Foie gras entremet, marbled with pears on its bread with pumpkin seeds and linseed

Or

Hot entry

Perfect of Saint Jacques corals with velvety turmeric with capers

Dishes to choose from:

1/2 duck fillet with cider sauce

Or

Black pollock risottos, fecampoise sauce

Or

French beef steak (pepper sauce or camembert sauce) supplement 5€

1 garnish of your choice with our dishes: • Extra filling: 5.50€

Cheeses

Board of 3 cheeses Normands

Livarot ,Camembert , pont l'évêque

Desserts to choose from:

Orange mille feuille and its creamy pineapple sorbet lemon 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 Monday TO SUNDAY
From Monday to Sunday:
12h-14h & 19h-22h

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.