



## Summer card entered



### cold starters

 Normande duck rilette (without pork) accompanied by its garlic toast	10€
Melon carpaccio and gravlax salmon with beetroot and tarragon	13.50€
 Duck Foie Gras Terrine with Calvados and its bread with pumpkin seeds and linseed	15€

### Our Normandy oysters arrival from BRICQUEVILLE SUR MER

6 oysters 13.50€ or 12 oysters 25.50€

### hot starters

The caquelons of 6 snails with marbled butter	les 6 escargots 6.50€ ou les 12escargots 12.50€
The caquelons of 6 snails à la Normande	les 6 escargots 6.50€ ou les 12escargots 12.50€
Pan-seared Frogs' Legs with Parsley.	13.50€

### Vegetarian Starter

zucchini tartare, citrus tomatoes flavored with truffles	9€
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### The large salad of the Petite Auberge

21.50€

Salad, made up of leeks, cherry tomatoes, gravlax salmon, beef gravlax, melon, minced poultry with, apples, oysters

### The board to share For 2 people

44€

**meats:** foie gras, duck rilette à la Normande, gravlax beef,

**fish:** salmon gravlax, oyster

**vegetables:** zucchini tartare, cherry tomatoes, melon

**cold plate** mixture with apples

**Cheese:** Selection of Norman cheeses

### Flat summer menu

#### **Our specialists**

Roast chicken with foie gras De Mamie Charlotte Origin French chicken **43€**  
To share for 2 people Homemade fries with foie gras sauce



1/2 Duck breast (french) sauce à la Rouennaise **24.50€**

Unprepared knife-cut beef tartare (French meat) **17.90€**

Burger Normand with camembert sauce (bread bun, minced poultry, candied onions, apples). **19.50€**

French sirloin piece of +- 300g sauce foie gras or pepper sauce or camembert sauce **24.50€**

 Veal sweetbreads with farmer's cider **25.50€**

### Fish

Mussels with farmer's cider accompanied by homemade fries **16.90€**

elvety ray wing with capers **20.50€**

Monkfish smelt poached in a fecumporcini sauce with pommel **23.50€**

### Vegetarian dish The Vegetarian Burger

18.50€

Bun bread, vegetable pancake, rice, lentils, cornstarch, candied onions and herb coulis

1 garniture au choix avec nos plats : Salade ou Frites Maison ou made up of leeks Garniture supplémentaire : 5.50€



## Cheeses

Fine pie with Camembert and fruit apples 8€

**Board of 4 Normands cheeses** 12€

Pont l'évêque, Neufchâtel, Camembert, Livarot

## Norman desserts

**The Normandy Cup** 7.50 €

(apple sorbet, pear sorbet, apples and fruit, Calvados, caramel sauce with salted butter)

Le Soufflé glacé Normand apples, caramel calvados sauce salty butter, 8.50€

**La Bistouille tradition normande**  15.50€

(1 coffee, 2 cl of calvados or 2 cl of 44, 1 dessert of your choice on the menu excluding café gourmand)

**Vegetarian dessert** 7.50€

Carpaccio of fresh apples, poached pears, fresh strawberries, lemon sorbet

Classic dessert

The chocolate brownie with caramel sauce and salted butter 7.50€

Tapioca and its red fruit marmalade with ginger 8.50€

Strawberry mille-feuille with its creamy pineapple and lemon sorbet 8.50€

**Café gourmand** 11€

(tapioca, brownie, strawberry soup, lemon sorbet, coffee)

**MENU CHILD up to 11 years Menu 2 dishes 14€**

**Starter, Main course or Main course, Dessert  
Menu 3 courses 16€**

**Starter, Main Course and Dessert**

**Entry**

**melon carpaccio**

**Dish**

**Sliced poultry homemade fries**

**Small inn cup**

**Lemon sorbet, strawberry sorbet, whipped**



**3-COURSE MENU 31.50€ Starter, main course, cheese or dessert  
from Monday to Sunday**

Optional entries:

Melon carpaccio and gravlax salmon with beetroot and tarragon

or

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

or

**Vegetarian starter**

zucchini tartare, citrus tomatoes

**Hot entry**

Fondant of seafood and velvety tomatoes with capers

**Plats au choix :**

**Norman dish**

Norman dish

Crispy chicken trough (poultry, apples, preserved onions, brick leaf) cider sauce

Or

The crêpe of our ribs (place, marinated mussel) fecampoise sauce

Or

French beef steak with camembert or pepper sauce extra **charge 5€**

**Vegetarian dish**

Vegetable cake, rice, lentils, cornstarch, crystallized onions, made up of leeks and herb coulis

1 topping homemade fries or zucchini for breakfast or salad

additional: **5.50€**

**Cheeses**

a plate of three Norman cheeses

**Desserts of your choice:**

Desserts of your choice:

Strawberry mille-feuille with its creamy pineapple and lemon sorbet

Or

The Chocolate Brownie with caramel sauce and salted butter

Or

Tapioca and its red fruit marmalade at the ginger



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# La Petite Auberge



TOUS NOS PLATS SONT FAITS  
MAISON AVEC DES PRODUITS  
LOCAUX.

**NOUS SOMMES OUVERT DU  
lundi AU DIMANCHE !**

**lundi au Dimanche : 12h-  
14h & 19h-22h**

**FAIRE UNE RESERVATION**

**02.35.70.80.18**

**[lapetiteauberge76@gmail.com](mailto:lapetiteauberge76@gmail.com)**

***Tous nos plats sont susceptibles de  
contenir les allergènes suivants :***

*Céréales contenant du gluten (ex : blé, seigle, orge, etc...), crustacés & produits à base de crustacés, œufs & produits à base d'œufs, poissons et produits à base de poissons, arachides et produits à base d'arachides, soja & produits à base de soja, lait et produits à base de lait (y compris lactose), fruits à coques (ex : amandes, noisettes, noix, etc...) céleri et produits à base de céleri, moutarde et produits à base de moutarde,*

*graines de sésame & produits à base de sésame, anhydride sulfureux et sulfites (dans une certaine quantité). lupin et produits à base de lupin, mollusques et produits à base de mollusques.*