Carte entrées

cold starters

Variation of candied eggs with turmeric and red wine	**6.50€**
Normande duck rillette (without pork) with garlic toast	**10.50€**
Gravlax de saint jacques, salmon with citrus fruits accompanied by its bread with pumpkin seeds and linseed	**15.50€**
Duck Foie Gras cooked with a dish towel marinated in Calvados, pommeau accompanied by its brioche bread	**16.50€**

Our Normandy oysters, arrival from BRICQUEVILLE SUR MER

6 huitres 13.50€ ou 12 huitres 25.50€

hot starters

Soup with onions and its gratin with neufchâtel	**11.50€**
The caquelons of 6 snails with parsley butter	**8€ ou 12 escargots à 12€**
The caquelons of 6 snails à la Normande	**8€ ou 12 escargots à 12€**
Pan-seared frogs' legs with parsley.	**13.50€**

Warm oysters with Norman cider, arrival from BRICQUEVILLE SUR MER

6 huitres 14.50€ ou 12 huitres 26.50€

Vegetarian hot appetizer

carrot soup with turmeric and its croutons with parsley	**9€**

Autumn winter salad **21.50€**

Salad, gravlax salmon, gravlax de saint jacques, oysters, minced poultry with apples, candied egg

The discovery of the chef in 6 hot and cold tastings **26€**

Cold gravlax of saint jacques and salmon with citrus, duck rillette, foie gras cooked in a dish towel.
Hot: oysters gratinated with cider, confit beef cheeks, minced monkfish

Carte plats

Our specialists

THE HEN AT THE POT to share for 2 people 43€

stewed filling of leeks and carrots in persillade, rice pilaf

Whole duck fillet 300/400g (French) with Rouennaise sauce 25.50€

Feuilleté à la normande (puff pastry, poultry, onions, apples), poularde sauce	**17.90€**
Beef tartare (+/-200 g of French origin, slaughtered in France) cut with a knife, not prepared (French meat)	**18.90€**
Normand burger with camembert sauce (bread bun, minced poultry, candied onions, apples).	**19.50€**
confit beef cheek with red wine and its bone marrow	**20.50€**
Rossini-style beef steak (foie gras, brioche bread, strong juice) (+/-200 g of French origin, slaughtered in France)	**24.50€**
Sweetbread with farmer's cider	**26.50€**

Fishes

Homemade fried mussels with farmer's cider	**16.90€**
Camembert mussels	**17.90€**
Velvety ray wing with Grenoble flair	**21.50€**
Sliced with monkfish in fecumporus sauce	**25.00€**
Pan-fried scallop with desert sauce et cèpes	**26.50€**

vegetarian dish the vegetarian burger **18.50€**

Bun bread, vegetable patty, rice, lentils, corn starch, preserved onions, and herb coulis.

1 garnish of your choice with our dishes: rice pilaf or homemade fries or stewed leek and carrots in persillade Extra topping: 5.50€

Board of 4 Norman cheeses **12€**

Pont l'évêque, Neufchâtel, Camembert , Livarot

Desserts

Tapioca poached in cider with dark chocolate sauce and knob **6€**

The chocolate brownie with calvados and caramel sauce with salted butter **6€**

Vegetarian dessert

Orange mille-feuille and its creamy pineapple lemon sorbet **7€**

Norman dessert **7.50€**

Apple tart with caramel sauce and salted butter, flambé in the room, with an extra €3

La Bistouille, a Norman tradition **15.50€**

1 coffee, 2 cl of calvados or 2 cl of 44 ,

1 dessert of your choice on the menu excluding fine apple pie

CHILDREN'S MENU up to 11 years old Two-course menu 14—Starter, Main Course or Main Course, Dessert Three-course menu 16€

Starter, Main Course, and Dessert

Entry

Marinated salmon

Flat

Sliced chicken, fried,

dessert

Brownie with chocolate sauce

MENU 3 PLACE

27,50€

Entrée, assiette, dessert

Entries to choose from:

Variation of candied eggs with turmeric and red wine accompanied by their bread with pumpkin seeds and linseed

or

Pressed duck with candied apples, and its marbled croutons

Or

Vegetarian cold starter

Carrot cream soup with turmeric and its marbled croutons

Hot entry

Perfect for velvety seafood with goat cheese

Dishes to choose from:

Flat

Feuilleté à la Normande (puff pastry, poultry, onions, apples) poularde sauce

Or

Bowl of Mussels with cider

or

Bowl of Camembert mussels

Or

Confit beef cheek with red wine

supp €3 with his marrow bone

Vegetarian dish

Vegetable pancake, rice, lentils, corn starch, stewed onions, stewed leeks, and carrots in persillade

1 topping , Extra topping: €5.50

Desserts of your choice:

Chocolate brownie with calvados and caramel sauce with salted butter

Or

Tapioca poached pear with cider

Dark chocolate sauce with pommeau

the small 3-COURSE inn

41.50°

Appetizer, main course, cheese or desserts

Entries to choose from:

Gravlax de saint jacques, salmon with citrus fruits accompanied by its bread with pumpkin seeds and linseed

or

Duck Foie Gras cooked with a dish towel marinated in Calvados, pommeau served with its brioche bread

Or

6 oysters arrive from BRICQUEVILLE SUR MER

Vegetarian cold starter

Carrot soup duo with turmeric and onion soup, with marbled croutons

or

Hot starters

Caquelons of 12 snails with parsley butter

or

Caquelons of 12 snails à la Normande

Or

6 warm oysters with Normand cider, arrival from BRICQUEVILLE SUR MER

Dishes to choose from:

Sliced with monkfish in fecumporus sauce,

Or

The French beef steak (+/-200g) sauce according to your desires

Or

Velvety ray wing à la grenobloise

Vegetarian dish

Vegetarian burger

Bun bread, vegetable patty, rice, lentils, corn starch, preserved onions, and herb coulis.

Board of 4 Norman cheeses

Pont l'évêque, Neufchâtel, Camembert, Livarot

Desserts of your choice:

Apple tart with caramel and salted butter sauce,

or

Thousandorange leaf and its creamy pineapple sorbet lemon yellow

TOUS NOS PLATS SONT FAITS MAISON AVEC DES PRODUITS LOCAUX.

Carte

La Petite Auberge

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.

NOUS SOMMES OUVERT

Du lundi au Dimanche :

12h-14h & 19h-22h

FAIRE UNE RESERVATION

02.35.70.80.18

lapetiteauberge76@gmail.com