



Carte entrées



cold starters

Variation of candied eggs with turmeric and red wine

6.50€



Normande duck rilette (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

The caquelons of 6 snails with parsley butter

The caquelons of 6 snails à la Normande

Pan-seared frogs' legs with parsley.

8€ ou 12 escargots à 12€

8€ ou 12 escargots à 12€

13.50€

Warm oysters with Norman cider, arrival from BRICQUEVILLE SUR MER



6 huitres 14.50€ ou 12 huitres 26.50€

Vegetarian hot appetizer

Zucchini tartare, cherry tomatoes with citrus fruits, flavored with truffles

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 rilette, 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

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

Zucchini and cherry tomato tartare with citrus fruits

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

Zucchini tartare, cherry tomatoes with citrus fruits flavored with truffles

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.

FAIRE UNE RESERVATION

02.35.70.80.18

lapetiteauberge76@gmail.com

NOUS SOMMES OUVERT

Du lundi au Dimanche :

12h-14h & 19h-22h