





## 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€

### 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



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

Beef tartare (+/-200 g of French origin, slaughtered in France) cut with a knife, unprepared 18.90€

Norman burger with camembert sauce (bread bun, minced poultry, candied onions, apples). 19.50€

Pan-fried beef steak (+/-200 g French origin, slaughtering in France) 24.50€  
foie gras sauce or pepper or Camembert sauce

Beef tatakis and its marinade with calvados (+/-200 g French origin, slaughtering in France) 25.50€

Sweetbread with farmer's cider 26.50€

### Fish

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

Mussels with camembert 17.90€

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

Bowl of mussels with cider or bowl of mussels with camembert

Or

Pan-fried beef steak (+/-200 g French origin, slaughtering in France) **6€**

**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



# carte

# 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.