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### Cold starters

Duck rillette 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 9 oysters 18.70€ 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, leek tartare with scallops, minced poultry and apples

### The board to share For 2 people

Cold: Cold: salmon gravlax, foie gras, duck rillette à la Normande, beef gravlax, leek tartare and scallops  
Cheese: Selection of Norman cheeses

### Summer flat card

### **Roast chicken with foie gras De Mamie Charlotte French chicken origin** 43€

### **To share for 2 people Fries with cider sauce or full-bodied juice**

Burger Normand (burger, chicken émincé, camembert, candied onions and apples). 18.50€

Topping: fries or leeks in persillade or salad

Cheek nut of beef candied in red wine and its bone marrow, full-bodied juice 20.50€

Filling: fries or leeks in parsley or salad

calf's head gribiche sauce 21.50€

Topping: fries or leeks in persillade or salad

Faux filet Français piece of 300g +or- camembert sauce 22.50€

Topping: fries or leeks in persillade or salad

½ Duck breast (French) Rossini, foie gras, brioche bread, truffles, full-bodied juice 23.50€

Topping: fries or leeks in persillade or salad

Farm cider sweetbreads 27€

Topping: fries or leeks in persillade or salad

### Vegetarian dish

The Vegetarian burger 18€

Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis

Topping: fries or leeks in persillade or salad

### Fish

Mussels with farmer cider accompanied by fresh fries 15.90€

sting ray wing with capers 22€

Pan-fried scallop sauce fecamposite 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 pomme 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 rillette 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

Pressed leeks and its beef gravlax with tandoori

Or

Hot entry

Perfect of Saint Jacques corals with velvety turmeric with capers

Dishes to choose from:

1/2 duck breast with cider sauce

or

Lobster coulis black pollock risottos

Or

Candied beef cheek with red wine, full-bodied juice (extra charge of 3€ with its bone marrow)

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](mailto: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.*