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#### **Cold starters**

Duck rillette à la normande (without pork) accompanied by its garlic toast
duo of gravlax: salmon gravlax with citrus flavored tarragon and beef gravlax with tandoori
15€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed
16€

Hot appetizers The caquelons of 6 snails

Caquelons of 6 snails à la Normande

Braised Frog Thighs.

8€ or 12 snails at 12€

13.50€

Vegetarian

Citrus leek tartare flavored with truffles 8€

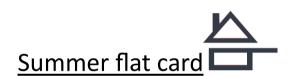
The great salad of Petite Auberge 20€

Salad, salmon gravlax, cherry tomatoes, beef gravlax, melon, lemon sole rillette

The board to share For 2 people 43€

Cold: salmon gravlax, sole and coalfish rillette, foie gras, duck rillette à la Normande, melon, tomate cerises Hot: poultry sliced and onion confit with camembert,

Selection of Norman cheeses



### **Meat**

| Roasted chicken with truffles De Mamie Charlotte French chicken origin<br>To share for 2 people French fries with cider sauce or camembert                          | 43€                  |
|---|----------------------|
| Burger Normand (burger, chicken émincé, camembert, candied onions and apples).  | 17€                  |
| Tatar of beef cut with knife Unprepared (origin France, slaughter France) Faux filet Français piece of 300g +or- camembert sauce French veal rib with pommeau sauce | 17.50€<br>22€<br>24€ |
| Rossini beef (French beef, foie gras, brioche bread, truffles, full-bodied juice)   | 26€                  |
| Farm cider sweetbreads  | 27€                  |
| Vegetarian dish   |                      |
| The Vegetarian burger   | 18€                  |
| Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis   |                      |
| <u>Fish</u>   |                      |
| sting ray wing with capers  | 22€                  |
| turbot fillet   | 26€                  |
| 1 garnish of your choice with our dishes:   |                      |

1 garnish of your choice with our dishes:

• Salad or Fresh Fries or Parsley Zucchini Compote Extra Topping: 5.50€



9€

## **Cheeses**

# Fine pie with camembert and fruit apples **Planche de 4 fromages Normands** 12€ Pont l'évêque, Neufchâtel, Camembert et Livarot **Desserts** 8€ Tapioca with seasonal fruits, coulis of red fruits and chantilly La coupe de la Petite Auberge (sorbet Lemon yellow, sorbet Strawberry, season and chantilly) 8€ Le Brownie au chocolat sauce dark chocolate with pommeau 8€ Plate of fresh fruits of the moment lemon yellow sorbet 8€ Norman dessert Le Soufflé glacé normand sauce caramel salted butter, apples, calvados 9€ **Gourmet coffee frozen Norman** 11€

1 Coffee, 1 assortment of ice creams, calvados ,bénédictine , caramel beurre salé, pomme cirée

CHILDREN'S MENU up to 11 years

old 2-course menu 14€

Starter, Main or Main, Dessert 3course menu 16€

Starter, Main and Dessert

Sole rillette starter

Fried poultry supreme dish Dessert 2 ice cream balls (vanilla, chocolate, lemon, strawberry)



22.50€

2 course menu

32€

3 course menu

lunch and dinner

Choice entries:

Thousand leaves of sole, lemon grass colin

Or

Leek tartare with citrus and neufchâtel

or

Hot entry

Perfect of snails with foie gras, velvety with cider

Dishes to choose from:

Roast duck andouillette with valley trough sauce

or

Lobster coulis black pollock risottos

Or

Crepe à la normande cider sauce

Or

Beef pavé with camembert sauce or corsé juice extra 5€ 1 garnish of your choice with our dishes:

• Salad or Fresh Fries or Parsley Zucchini Compote

• Extra filling: 5.50€

Cheeses

Board of 3 cheeses Normands

Livarot , Camembert , pont l'évêque

Desserts to choose from:

The cup of the Little Inn

(Lemon sorbet, Strawberry sorbet, season and whipped cream)

or

Dark chocolate brownies salted caramel butter sauce

or

Seasonal fruit tapioca, red fruit coulis and its whipped cream







TOUS NOS PLATS SONT FAITS MAISON AVEC DES PRODUITS LOCAUX.

WE ARE OPEN FROM TUESDAY TO SUNDAY!

Tuesday to Sunday: 12h-14h & 19h-

Closed on Monday

**FAIRE UNE RESERVATION** 

02.35.70.80.18

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.