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Cold starters

Duck rilette à la normande (without pork) accompanied by its garlic toast	10€
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	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

Citrus leek tartare flavored with truffles	8€
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<u>The great salad of Petite Auberge</u>	20€
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Salad, salmon gravlax, cherry tomatoes, beef gravlax, melon, lemon sole rilette

<u>The board to share</u> For 2 people	43€
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Cold: salmon gravlax, sole and coalfish rilette, foie gras, duck rilette à la Normande, melon , tomate cerises

Hot: poultry sliced and onion confit with camembert,

Selection of Norman cheeses

Summer flat card



Meat

Roasted chicken with truffles De Mamie Charlotte French chicken origin	
To share for 2 people French fries with cider sauce or camembert	43€

Burger Normand (burger, chicken émincé, camembert, candied onions and apples).	17€
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Tatar of beef cut with knife Unprepared (origin France, slaughter France)	17.50€
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Faux filet Français piece of 300g +or- camembert sauce	22€
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French veal rib with pommeau sauce	24€
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Rossini beef (French beef, foie gras, brioche bread, truffles, full-bodied juice)	26€
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Farm cider sweetbreads	27€
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Vegetarian dish

The Vegetarian burger	18€
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Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis

Fish

sting ray wing with capers	22€
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turbot fillet	26€
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1 garnish of your choice with our dishes:

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



Cheeses

Fine pie with camembert and fruit apples	9€
Planche de 4 fromages Normands	12€
Pont l'évêque, Neufchâtel, Camembert et Livarot	

Desserts

Tapioca with seasonal fruits, coulis of red fruits and chantilly	8€
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 3-
course menu 16€

Starter, Main and Dessert

Sole rilette 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



Carte

La Petite Auberge



TOUS NOS PLATS SONT FAITS
MAISON AVEC DES PRODUITS
LOCAUX.

WE ARE OPEN FROM TUESDAY TO
SUNDAY!

Tuesday to Sunday: 12h-14h & 19h-
22h

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.*