



9€

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Cold starters

Duck rillette à la normande (without pork) accompanied by its garlic toast10€duo of gravlax: salmon gravlax with citrus flavored tarragon and beef gravlax with tandoori16€Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed17€Velouté of corals from Saint Jacques with turmeric10€Hot appetizers The caquelons of 6 snails8€ or 12 snails at 12€Caquelons of 6 snails à la Normande8€ or 12 snails at 12€Braised Frog Thighs.13.50€

Vegetarian

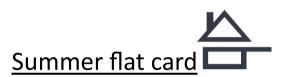
velouté of beet with oyster mushrooms

The great salad of Petite Auberge 18.50€

Salad, salmon gravlax, beef gravlax, leek tartare with scallops, minced poultry and apples

The board to share For 2 people 43€

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



Roast chicken with foie gras De Mamie Charlotte French chicken origin To share for 2 people Fries with cider sauce or full-bodied juice	43€
Burger Normand (burger, chicken émincé, camembert, candied onions and apples). Topping: fries or leeks in persillade or salad	18.50€
Cheek nut of beef candied in red wine and its bone marrow, full-bodied juice Filling: fries or leeks in parsley or salad	20.50€
calf's head gribiche sauce Topping: fries or leeks in persillade or salad	21.50€
Faux filet Français piece of 300g +or- camembert sauce Topping: fries or leeks in persillade or salad	22.50€
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 Topping: fries or leeks in persillade or salad	27€
Vegetarian dish	
The Vegetarian burger Burger bread, vegetable cake, rice, lentils, cornstarch, candied onions and herb coulis Topping: fries or leeks in persillade or salad Fish	18€
sting ray wing with capers Topping: fries or leeks in persillade or salad	22€
Pan-fried scallop sauce fecampoise Topping: fries or leeks in persillade or salad	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	
<u>Desserts</u>	
Poached pear tapioca with cider dark chocolate sauce with pommel	8€
Le Brownie au chocolat sauce dark chocolate with pommeau	8€
Vegetarian dessert	
Orange carpaccio, pineapple with cane syrup lemon sorbet 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)

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 Le Brownie au chocolat



2-course menu 23.50€ Starter or Dessert Noon and evening from Tuesday to Friday Or MENU 3 DISHES 29.50>Starter, dish, cheese or dessert Noon and evening from Tuesday to Sunday

Choice entries:

Salmon tartare with tarragon and saint jacques with citrus fruits

or

Pressed leeks and its beef gravlax with tandoori

Or

Hot entry

Velouté of corals from Saint Jacques with turmeric

Dishes to choose from:

1/2 duck breast with cider sauce

Topping: fries or leeks in persillade or salad

or

Lobster coulis black pollock risottos

Or

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

Topping: fries or leeks in persillade or salad

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 soup, pineapple in cane syrup and orange zest candied lemon sorbet yellow

or

Dark chocolate brownies salted caramel butter sauce

or

Seasonal fruit tapioca, red fruit coulis and its whipped cream



Carte La Petite Auberge





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.