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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	16€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	17€
Velouté of corals from Saint Jacques with turmeric	10€
Hot appetizers The caquelons of 6 snails	8€ or 12 snails at 12€
Caquelons of 6 snails à la Normandie	8€ or 12 snails at 12€
Braised Frog Thighs.	13.50€

Vegetarian

velouté of beet with oyster mushrooms	9€
<u>The great salad of Petite Auberge</u>	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 rilette à la Normandie, 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

sting ray wing with capers 22€

Topping: fries or leeks in persillade or salad

Pan-fried scallop sauce fecampoise 24€

Topping: fries or leeks in persillade or salad

- 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 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 3-course 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



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

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*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.*