

Card has been entered



Cold starters

Duck rillette à la normande (without pork) accompanied by its garlic toast	10€
Salmon tartare with tarragon and saint jacques with citrus fruit	12€
Terrine of Duck Foie Gras with Calvados and its bread with pumpkin seeds and linseed	17€

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€
---------------------------------------	----

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).
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€

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 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:

Salmon tartare with tarragon and saint jacques with citrus fruits

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

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 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 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.*