

Menu

*SOUPE DE PANET**

Homemade spicy parsnip soup served with garlic croûtons

SALADE DE POULET AU LARDON

*Pan fried sautéed chicken and bacon salad, tossed with tomato and lettuce,
in a honey and grainy mustard dressing*

*PANIER DE CHAMPIGNONS**

Filo pastry basket filled with creamed garlic mushrooms

CRÊPE D'ÉGLEFIN GRATINÉE

*Smoked haddock in a light cream sauce with a hint of nutmeg,
wrapped in a pancake, topped with gruyère cheese and grilled*

TERRINE MAISON

Pork and duck terrine served with homemade chutneys

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ECHINE DE PORC

Loin of pork with a blue cheese, white wine and cream sauce

HANCHE DE CHEVREUIL

Venison steak with a redcurrant and red wine sauce

PINTADE NORMANDE

Breast of guinea fowl cooked with apples, onion and Calvados

FILET DE LIMANDE ET SAUMON

Fillet of lemon sole and salmon, cooked with mushroom, cream and garlic

*POIVRONS FOURRÉS**

Baked peppers stuffed with courgette, onion, tomato and basil, served on a tomato sauce

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GATEAUX AU FROMAGE

White and dark chocolate cheesecake, drizzled with a dark chocolate sauce

MERINGUE AUX ABRICOTS

Apricots in Amoretto cream, sandwiched in thin layers of meringue

POUDING AU CITRON

Steamed lemon pudding served with a lemon sauce

POIRE POCHÉE

Poached pear served with mixed berries, vanilla ice cream and toasted almonds

ASSIETTE DE FROMAGE

Plated cheeses served with biscuits

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CAFÉ

Coffee with chocolate mint