







Starters

Sea Bass 	29 €
In tartare, marinated in Yuzu, lemon confit and crunchy vegetables	
Snails farm “les Marnières”	24 €
In Croustilles, Mashed Watercress and Aioli.	
The Duck Foie Gras  	29 €
Cold & Half Cooked, Jelly of quince	
One glass of Pommeau Agriculture Biologique Olivier Choisnard 7 cl	9 €
Starter of the Day	31 to 41 €
According to the Market and the Season.	

Main Dish - Fish & shellfish & meat

Back from the Fishing	32 to 42 €
According to the Market.	
Saint- Pierre or Turbot (according to the return of fishing) 	41 €
Simply Braised, white butter, cabbages	
Veal 	34 €
In Ballotine Cooked Low Temperature, stuffing Fine Onions Mushrooms. Crushed “vitelottes”	
Beef 	39 €
Roasted heart of Prime rib, Tarbais Beans, brown juice.	

Cheese from our Country side Normandy and Perche...

Roquefort « Papillon » Cheese and White Chocolate Michel Cluizel.	17 €
Cow cheese Dominique Bonnami and goat cheese from la ferme du bois normand.	17 €

Douceurs

Season Fruits	20 €
Inspiration around Season Fruits.	
Citrus	22 €
Lemon Chiboust Cream, Timut Pepper, Verbena Sorbet	
Chocophyle	25 €
For lovers of chocolate, discover the chocolate Mangaro Grand Cru Maison Cluizel.	



Gluten Free



Lactose Free

Le Clos Gastronomique AH UK 2018 - 2019

Gourmet 62 €

Amuse-bouche

&

Sea Bass

In tartare, marinated in Yuzu, lemon confit and crunchy vegetables

&

Veal

In Ballotine Cooked Low Temperature, stuffing Fine Onions Mushrooms. Crushed “vitelottes”

&

Season Fruits

Chef's Inspiration around Season Fruits.

Gourmand 78 €

Amuse-bouche

&

The Duck Foie Gras

Half Cooked, Pommeau Jelly, Caramelized Almond.

&

Back from the Fishing

According to the Market.

&

Farmhouse Guinea Fowl

Breast Stuffed with oignons, Young Vegetables cooked with bouillon.

&

Citrus

Lemon Chiboust Cream, Timut Pepper, Verbena Sorbet

Découverte des Saveurs 99 €

The Duck Foie Gras

Cold & Half Cooked, Jelly of quince

&

Coquille Saint-Jacques

Roasted and its fennel espuma

&

Saint-Pierre or Turbot (according to the return of fishing)

Simply Braised, white butter, cabbages

&

Green Apple's sorbet

Nature or with Calvados from Château du Breuil.

&

Veal

In Ballotine Cooked Low Temperature, stuffing Fine Onions Mushrooms. Crushed “vitelottes”

&

Roquefort « Papillon »

With white chocolate Michel Cluizel

&

Chocophyle

For lovers of chocolate, discover the chocolate Mangaro Grand Cru Maison Cluizel.