








## Starters

<b>Squash and mushrooms</b>  	25 €
Cream of pumpkin soup, season mushrooms just roasted and chestnuts	
<b>Salmon</b>	29 €
Gravlax, dressing sauce with citrus and lemon's caviar	
<b>Foie gras de canard</b>  	31 €
Cold & half cooked, jelly of seasonal of fruits	
<b>One glass of Pommeau</b> Organic product Olivier Choisnard 7 cl	9 €
<b>Starter of the day</b>	29 € to 42 €
According to the market and the season	

## Main Dish - Fish & meat

<b>Back from the fishing</b>	33 to 43 €
According to the market	
<b>Turbot or Saint-Pierre</b> (according to the return of fishing) 	45 €
Justed roasted, carrots with safran, butter sauce with vanilla	
<b>Guinea fowl</b> 	34 €
Cooked in low temperature, mushrooms, small potatoes, seasonal vegetables	
<b>Beef</b> 	41 €
Roasted heart of Prime rib, Seasonal vegetables, gravy juice	

## Cheese from our Country side Normandy and Perche...

Roquefort « Papillon » cheese and white chocolate from manufacture Michel Cluizel	17 €
Cow cheese Camille Duval & goat cheese from la ferme du bois Normand in the Perche	17 €

## Douceurs

<b>Seasonal fruits and honey from our bees of Le Clos</b>	20 €
Inspiration around Season Fruits.	
<b>Around dry fruits</b>	23 €
Hazelnut's biscuit, anone's foam wiht maple syrup and praline ice cream	
<b>Chocophyle</b>	25 €
For lovers of chocolate, discover the chocolate Mangaro Grand Cru Maison Cluizel	



Gluten Free



Lactose Free

Le Clos Gastronomique AH UK 2019 2020

## Gourmet 62 €

**Amuse-bouche**

&

**Squash and mushrooms**



Cream of pumpkin soup, season mushrooms just roasted and chestnuts

&

**Guinea fowl**



Cooked in low temperature, mushrooms, small potatoes, seasonal vegetables

&

**Seasonal fruits and honey from our bees of Le Clos**

Inspiration around Season Fruits.

## Gourmand 78 €

**Amuse-bouche**

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**Duck foie gras**

Cold & half cooked, jelly of seasonal of fruits

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**Coquilles Saint-Jacques**

Just roasted with cauliflower and sweet and red pepper sauce

&

**Guinea fowl**



Cooked in low temperature, mushrooms, small potatoes, seasonal vegetables

&

**Around dry fruits**

Hazelnut's biscuit, anone's foam with maple syrup and praline ice cream

## Découverte des Saveurs 108 €

**Duck foie gras**

Cold & half cooked, jelly of seasonal of fruits

&

**Coquilles Saint-Jacques**

Just roasted with cauliflower and sweet and red pepper sauce

&

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



Just roasted, carrots with safran, butter sauce with vanilla

&

**Green Apple's sorbet**

Nature or with Calvados from Château du Breuil.

&

**Guinea fowl**



Cooked in low temperature, mushrooms, small potatoes, seasonal vegetables

&

**Roquefort « Papillon »**

And white chocolate from manufacture Michel Cluizel

&

**Chocophyle**

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