

## Starters

### Snails farm “les Marnières”

In Croustis, Mashed Watercress and Aioli.

### Sea Bass



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

+ 12 €

### Starter of the Day

According to the Market and the Season.

### The Duck Foie Gras



Half Cooked, Pommeau Jelly, Caramelized Almond

On glass of Pommeau Agriculture Biologique Olivier Choisnard 7 cl

+ 8 €

+ 9 €

## AND

## Main Dish - Fish & shellfish & meat

### Back from the Fishing

According to the Market.

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



Simply Braised, white butter, cabbages

+ 14 €

### Veal



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

### Beef



Roasted heart of Prime rib, Tarbais Beans, brown juice.

+ 12 €

## AND

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

Roquefort « Papillon » Cheese and White Chocolate Michel Cluizel.

Cow cheese Dominique Bonnami and goat cheese from la ferme du bois normand.

## OR

## Douceurs

### Season Fruits

Inspiration around Season Fruits.

### Citrus

Lemon Chiboust Cream, Timut Pepper, Verbena Sorbet

+ 5 €

### Chocophyle

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

+ 7 €

**OR**

## **Menu Découverte des Sens**

**Amuse-bouche**

**&**

**The Duck Foie Gras**



Half Cooked, Pommeau Jelly, Caramelized Almond

On glass of Pommeau Agriculture Biologique Olivier Choisnard 7 cl + 9 €

**&**

**Back from the Fishing**

According to the Market.

**&**

**Veal**



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

**&**

**Season Fruits**

Chef's Inspiration around Season Fruits.



**Gluten Free**



**Lactose Free**

**Le Clos Gastronomique AH UK Half Board 2018 2019**