

Starters

Squash and mushrooms

Cream of pumpkin soup, season mushrooms just roasted and chestnuts

Salmon

Gravlax, dressing sauce with citrus and lemon's caviar

Foie gras de canard

Cold & half cooked, jelly of seasonal of fruits

+ 9 €

One glass of Pommeau Organic product Olivier Choisnard 7 cl 9 €

Starter of the day

According to the market and the season

+ 8 €

AND

Main Dish - Fish & meat

Back from the fishing

According to the market

+ 9 €

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

Justed roasted, carrots with safran, butter sauce with vanilla

+ 15 €

Guinea fowl

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

Beef

Roasted heart of Prime rib, Seasonal vegetables, gravy juice

12 €

OR

Cheese from our Country side Normandy and Perche...

Roquefort « Papillon » cheese and white chocolate from manufacture Michel Cluizel

Cow cheese Camille Duval & goat cheese from la ferme du bois Normand in the Perche

OR

SWEETS

Seasonal fruits and honey from our bees of Le Clos

Inspiration around Season Fruits.

Around dry fruits

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

Chocophyle

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

+ 5 €

OR

Menu Découverte des Sens

Amuse-bouche

&

Duck foie gras

Cold & half cooked, jelly of seasonal of fruits

&

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 wiht maple syrup and praline ice cream



Gluten Free



Lactose Free

Le Clos Gastronomique AH UK Half Board 2018 2019