

Menu



STARTER

- The smooth ramekin of white cheese : 4.20 €
Flavored with chives and shallots
- The season green salad with balsamic vinegar : 3.80 €
Prepared with olive oil and mustard
- The plate of dry sausage, butter pickles : 5.20 €
- The terrine of farmhouse pate with pickle : 5.80 €
The Mashed of Green vegetables : 8.50€
- Le Foie Gras entier Français • 2 people : 18 €

ONLY FRESH

- The Fresh Vegetable Salad : 12.80 €
Meli-Melo salads, carrots, beet, tomato, cucumber
- The Gourmet Salad : 14.80 €
Meli-Melo salads, tomato, duck, smoked ham, green beans, nuts
- The Marine Salad : 18.00 €
Meli-Melo salads, tomato, smoked salmon, shrimps, grapefruit, lemon

THE SPECIAL CHEESES FROM NORMANDY

- The Camembert from Normandie : 4.60 €
Cow's milk, soft paste, fruity taste
- The Pont l'Evêque from Calvados : 4.90 €
 - Livarot from Pays d'Auge : 7.60 €
- The Plate of 3 cheeses Normandy : 16.40 €

IN THE CHIMNEY WITH WOOD WIRE

- The Fresh Sausage Toulouse : 13.60 €
- The Kebab of marinated Chicken : 14.80 €
Perfumed with olive oil and herbs
- Die Schmackhafte Rindfleisch Kebab : 18.20 €
Perfumed with scents of thyme and bay south
 - The French Entrecôte : 26 €
Served with master hotel butter

THE DESSERT & DELICACIES

Order at the beginning of meals

- The Braised Banana with sugar cane : 2.60 €
- The Blazed Banana with Pommeau alcohol : 6.90 €
- The Apple Pie of Normandy served warm : 5.60 €
- The Apple Pie of Normandy with ice cream : 7.50 €
 - The Banana Split : 7.80 €
- The Coffee or Chocolate Cup Liegeois : 7.60 €
 - The Ices Cream and Sorbets : 1.90 €
2 bowls : 3.90 €
vanilla, coffee, strawberry, chocolate,
caramel salted butter, blackcurrant, lime, apple



20 €

Net prices