

# 'Tradition et Pleasure'

A menu rooted in the pleasure of the French table

Salad of Foie Gras Chips and Smoked Duck Breast

or

6 Normandy Oysters N° 2

or

Sliced Salmon Marinated with Aromates, Blinis with Aniseed Cream



Rib Eye, Grilled or Muslin Béarnaise

Mellow of Panais

or

Filet of Royal Dorade with oranges and Lemons,

Rosette of Courgettes and Tomatoes

or

Raisin of Veal, Butter Mustard, Potatoes with Bacon



Cheese Tray

or

White Cheese , with Fresh Cream

or

Salad with Camembert Cheese Fritters



Feuillantine Chocolate Passion and Pink Grapefruit,

Ice Cocoa passion

or

1/2 Sphère Glace' e in the Blackcurrant ,Emulsion of Spicy Red wine

or

Tart in the White Chocolate and Thyme

or

Ice Cream and Sorbets

## "Mosaïque avec Cannelille"

Starter

Hot Dish

Cheese

or

Dessert

**31.00 €**

## " Les Venises «

Starter

Hot dish

Cheese

Dessert

**33.00 €**

*Le Petit Vatel where simplicity meets gastronomy*

Price Nets