

Restaurant

Le Tribunal

Welcome



"The First Judgment": Entry, Dish, Cheese or Dessert ... 36 €

"The Verdict": Entry, Dish, Cheese and Dessert ... 42 €

To start.....

Poached egg with duxelle porcini mushrooms 14€

Chef's terrine with hazelnuts, shallot confit with cider and ginger,
black garlic 14€

Marinated pollack, cottage cheese with horseradish
and dill pickles "leeks, carrots cauliflower " 14€

Semi-cooked foie gras, beetroot chutney and smoked beetroot 17€
+3 € in the menu

To follow...

Black pudding from Mortagne "homemade", crumble with eating grape,
Licorice sauce 19€

Lean fillet with coconut beans and bellota chorizo
Olive oil sauce with condiments 21€

Veal tenderloin and veal tongue croustilles, Mashed potato with capers 21€

Scallops, Velouté of grey shrimps and roasted pumpkin 24€

Cheese

Normand and Percheron Cheese 9 €

The Desserts ... to order at the beginning of the meal

« Tatin style » apple and speculoos 10€

Chestnut ice cream dessert, Chocolate sauce 10€

Choco-pear tart with cardamom, pear jelly 10€

Saffron soufflé, Saffron ice cream 12€
+3 € dans le menu

1. ALL our dishes are homemade

The list of allergens is available on request. French meat.

Le Tribunal

Menu « Dégustation »... 55 €

For all people

Appetizers

Semi-cooked foie gras

Return from fishing

Chef meat suggestion

Granite of the moment

Duo de cheeses to choose from

(Tomme du Perche « la Piloise », « Petit Percheron » affiné au cidre, Camembert AOP, Pont l'Évêque, Cœur de Neuchâtel, Ewarot AOP)

Choice of dessert

Only Friday and Saturday evening and Sunday lunch

Our sommelier, Mr Gaboriaud, can offer you a wine pairing

Lunch set menu « Le Référé »... 19.50€

Monday to Friday, excluding bank holidays

*A slate including an assortment of starters" and dish of the day,
followed by a gourmet coffee or thé*

Menu « Le Petit Palais » ... 15 €

Up to 10 years

Main courses:

*Home-made black pudding with peanut crumble
or Filet of lean meat, coconut beans and chorizo Bellota,
or Veal fillet and veal tongue croustis, mashed potatoes with capers.*

Desserts:

*Chocolate-pear pie with cardamom, pear jelly,
or Chestnut parfait, milk mousse and chocolate sauce
or Home-made ice cream and sorbet of your choice.*