

**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 croustis, 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*

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## Menu « Dégustation »... 55 €

*For all people*

### Appetizers

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Semi-cooked foie gras

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Return from fishing

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Chef meat suggestion

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Granite of the moment

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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)

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Choice of dessert

*Only Friday and Saturday evening and Sunday lunch*

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

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## 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

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## 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.