

Restaurant

Le Tribunal

Welcome



"The First Judgment": Entry, Dish, Cheese or Dessert ... 37 €

"The Verdict": Entry, Dish, Cheese and Dessert ... 43 €

To start.....

Poached egg from "la Bigottière", veal juice with truffle, mash celery with croutons 16€

Salmon bombo semi-cooked in beetroot, served with walnuts from "le Perche" mayonnaise 16€

Marinated mackerel, mimosa leeks, served with tartare sauce and fried capers 15€

Semi-cooked foie gras, with corn cream 18€
+3 € in the menu

To follow...

Black pudding from Mortagne "homemade", appel and sarrasin stew, and "Pommée" vinaigrette with hazelnuts 19€

Beef chuck "façon Carbonnade" with beer from "Brasserie des Pionniers" and vegetables 21€

Supreme of Guinea fowl, mashed artichoke, oyster mushrooms, Cider sauce from "Maison Ferré" 25€

Scallops, lemon and ginger butter, with smoked herring eggs, salsify and mashed potatoes 25€

Cheese

Normand and Percheron Cheese 9 €

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

Poached Ananas, semolina of rhum, coconut diplomate cream and passionfruit 10€

Citrus declination and meringue, creamy lemon with yogurt ice cream 10€

Chocolate tart of pecan nuts with milk jam 12€

Grand-Marnier soufflé, vanilla and confit orange ice cream 12€
+3 € dans le menu

1. ALL our dishes are homemade

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

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"Tasting" menu... 55 €

For all people

Appetizers

Semi-cooked foie gras

Return from fishing

Chef meat suggestion

Granite of the moment

Duo of cheeses to choose from

(Tomme du Perche "la Piloise", "Petit Percheron" refined with cider, Camembert PDO, Pont l'Évêque, Heart of Neuchâtel, Livarot PDO)

Choice of desserts

only Friday and Saturday evening and Sunday lunch

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

Formule déjeuner « Le Référé »... 19.50€

Monday to Friday, excluding public 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

The dishes:

Black pudding from Mortagne "homemade", apple and sarrasin compotée and "Pommée"
vinaigrette with hazelnuts, mashed potatoes

Beef chuck "façon Carbonnade", mashed potatoes

Supreme of Guinea fowl, oyster mushrooms, cider sauce, mashed potatoes

Desserts:

Chocolate tart of pecan nuts with milk jam

Citrus declination and meringuette, creamy lemon with yogurt ice cream