

HÔTEL RESTAURANT

Le Tribunal
★★★

Restaurant

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Welcome



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« First Trial » : Starter, Main course, Cheese or Dessert	€ 37
« Verdict » : Starter, Main course, Cheese and Dessert	€ 43

Starters

Poached egg, shredded duck and truffle flavoured navy bean velouté	€ 16
Game pâté en croûte with dried fruit and pistachios, cranberry jelly, onions candied in local « Bière des Pionniers 327 » beer	€ 16
Raw tuna fish with mango, soya, ginger and dill, avocado guacamole	€ 15
Semi-cooked foie gras, prunes, oranges and cocoa beans	€ 18
(+3 € extra in the menu)	

To continue

Homemade local black pudding, nut crumble, blackberry sauce	€ 19
Free range poultry supreme in a crust of local walnuts, Comté cheese puff pastry and mushroom fricassée	€ 22
Calf's head and sweetbread with Sichuan pepper, local « Les Cadres Noirs » honey, mashed potatoes and chestnuts	€ 24
Hake with lobster sauce, cannelloni pasta stuffed with yesteryear vegetables grilled with parmesan cheese and herring smoked eggs	€ 23

Cheese

Local cheese from Normandy and the Perche area	€ 9
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Desserts *(To be ordered at the beginning of your meal)*

Chestnut, apple and local saffron pavlova	€ 11
Red kuri squash and walnut cheesecake, lemon frozen yoghurt	€ 11
Chocolate and dairy caramel as in an opera cake, Vanilla ice cream and custard	€ 12
Local onion flower « Les Cadres Noirs » honey soufflé, pear sorbet	€ 12
(+3 € extra in the menu)	

ALL our dishes are fully homemade
Allergy labels available upon request. French meat.

Vincent Biset, Chef de Cuisine

H Ô T E L R E S T A U R A N T

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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

Dessert (Chef's suggestion)

Only on Friday and Saturday evening (until 8.30pm) and Sunday lunch (until 1.30pm)

Our sommelier, Mr Gaboriaud, will have pleasure suggesting you a wine pairing

«Le Référé» Lunch Menu € 19.50

From Monday to Friday, excluding public holidays

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

«Le Petit Palais» Menu € 15 (up to 10 y.o.)

Dishes

Hake with lobster sauce, cannelloni pasta stuffed with yesteryear vegetables

or Free range poultry supreme in a crust of local walnuts

or Homemade local black pudding, nut crumble, blackberry sauce

Desserts

Chocolate and dairy caramel as in an opera cake, vanilla ice cream and custard

or Red kuri squash and walnut cheesecake, lemon frozen yoghurt