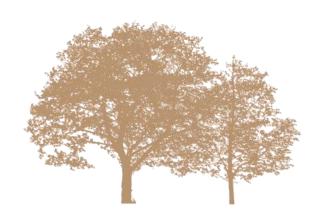
HÔTEL RESTAURANT



### Restaurant

# Le Tribunal

## Welcome





« First Trial » : Starter, Main course, Cheese or Dessert « Verdict » : Starter, Main course, Cheese and Dessert	€ 37 € 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 Pionners 327 » beer	€16
Raw tuna fish with mango, soya, ginger and dill, avocado guacamole	€15
Semi-cooked foie gras, prunes, oranges and cocoa beans (+3 €	€ 18 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
<b>Desserts</b> (To be ordered at the begining 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 (+3 € ext.	€ 12 ra in the menu)

ALL our dishes are fully homemade

Allergy labels available upon request. French meat.



# «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