

HÔTEL RESTAURANT

Le Tribunal
★★★

Restaurant

Le Tribunal

Welcome



Le Tribunal

★★★

« First Trial » : Starter, Main course, Cheese or Dessert	€ 39
« Verdict » : Starter, Main course, Cheese and Dessert	€ 45

Starters

Poached egg from « La Bigottière » farm, Brown lentils from the Perche with Bellota dried sausage, ginger, soya sauce	€ 16
Corn velouté, foie gras and smoked breast of duck	€ 16
Gravlax salmon, sour beetroot Bavarian cream, seaweed mayonnaise	€ 15
Semi-cooked foie gras, pear jelly with black sesame and roasted sesame	€ 18
	(+3 € extra in the menu)

Main Dishes

Homemade black pudding, Chestnut royale, apple compote with buckwheat	€ 19
Zander steack, buttered cabbage and roasted parsnip, Beurre blanc with black garlic	€ 23
Scallops « à la croque-monsieur », Braised chicory and grey shrimps velouté	€ 25
Lamb noisette stuffed with spicy merguez sausage, Lamb gravy with aniseed, cereal risotto with dried fruits	€ 24

Cheese

Local cheese from Normandy and the Perche area	€ 9
--	-----

Desserts *(To be ordered at the beginning of your meal)*

Lemon and peanut pie	€ 11
Pear poached in wine and spices, shortbread, Light chocolate and Tonka beans mousse	€ 11
Semolina dessert flavoured with rum, Exotic fruits, coconut sauce, passion fruit and mango coulis	€ 12
Liychee soufflé, limoncello liquor 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

Le Tribunal

★★★

«Tasting» Menu € 57

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

Zander steack, buttered cabbage and roasted parsnip, Beurre blanc with black garlic
or Lamb noisette stuffed with spicy merguez sausage
or Homemade local black pudding, Chestnut royale, apple compote with buckwheat

Desserts

Lemon and peanut pie
or Pear poached in wine and spices, shortbread, Light chocolate and Tonka beans mousse