

HÔTEL RESTAURANT

Le Tribunal
★★★

Restaurant

Le Tribunal

Welcome



Le Tribunal

★★★

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

Starters

Poached egg « à la Florentine » from « La Bigottière » farm, Carrouges cheese royale and spinach coulis	€ 15
Mackrel marinated in coriander, deviled leeks, ravigote sauce	€ 15
Cold salmon with seaweeds, wasabi mayonnaise and Greek-style vegetables	€ 16
Half-cooked Foie gras, rhubarb chutney and saffron	€ 18
	(+3 € extra in the menu)

Main Dishes

Homemade black pudding from Mortagne, Cranberry and rosemary crumble, blackcurrant juice	€ 19
Duckling steack, turnip tatin and beans fricassée, orange sauce	€ 24
Stone bass steak, polenta and aubergine caviar grilled with Parmesan, Asparagus, « sauce vierge » with green olives	€ 23
Tender veal breast, Potato gratin with mature mimolette from Isigny and candied shallots	€ 22

Cheese

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

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

White and milk chocolate tart, raspberry, caramelised almonds and hazelnuts	€ 12
Praline chou bun, Baileys ice cream, chocolate sauce	€ 11
Thyme and lemon rum baba, strawberries, Madagascar vanilla Chantilly	€ 12
« Les Cadres Noirs » local spring honey soufflé, frozen lemon yogurt	€ 15
	(+3 € extra in the menu)

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

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

Stone bass steak, polenta and aubergine caviar grilled with Parmesan and asparagus
or Duckling steak, potato gratin with mature mimolette from Isigny
or Homemade local black pudding, cranberry and rosemary crumble, blackcurrant juice

Desserts

White and milk chocolate tart, raspberry, caramelised almonds and hazelnuts
or Praline chou bun, chocolate sauce
or Strawberries with sugar or chantilly