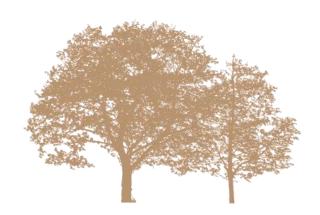
HÔTEL RESTAURANT

Le Tribunal

Restaurant

Le Tribunal

Welcome





« First Trial » : Starter, Main course, Cheese or Dessert « Verdict » : Starter, Main course, Cheese and Dessert	€ 37 € 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 seeweeds, wasabi mayonnaise and Greek-style vegetables	€16
Half-cooked Foie gras, rhubarb chutney and saffron (+3 € e)	€ 18 atra 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 begining 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 (+3 € extra	€ 15 in the menu)

ALL our dishes are fully homemade

Allergy labels available upon request. French meat.



«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 hazerlnuts or Praline chou bun, chocolate sauce or Strawberries with sugar or chantilly