

LA CARTE

Restaurant « La Closerie »

Our Chef Jerome Deschamps and his team are happy to welcome you and to cook for you home made products from our region.

MENU CHIMÈNE « GOURMAND »

FIRST COURSE, MAIN COURSE, CHEESE **OR** DESSERT 27.00 €
FIRST COURSE, MAIN COURSE, CHEESE **AND** DESSERT 33.00 €

Duo of tasty tomatoes and bufala
Plate of marinated salmon
Cake of shellfish with fennel
Beef pie « the Bourguignon way »

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Casserole of Piglet  
Salt cod pounded with garlic  
Veal osso bucco with orange zests  
Roasted sea bass

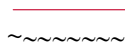
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Plate of local normand cheeses
Or
Panacotta Baileys
Gratin of red fruits with champagne wine
Tarte tatin flavoured with Calvados and Isigny cream
Chocolate cake with exotic fruits

MENU LE CID « SAVEURS »

FIRST COURSE, MAIN COURSE, CHEESE **OR** DESSERT 37.00 €
FIRST COURSE, MAIN COURSE, CHEESE **AND** DESSERT 43.00 €

Red mollet filet marinated with citrus fruits
Foie gras with Grand Marnier and gingerbread
Casserole of snails with a garlic cream
Sardines crumble with leeks



Duck magret and a pralines dressing
Risotto with cray fish
Lamb roaste with herbs
Fish cooked in a papillote



Plate of local normand cheeses
Or
Three flavoured cremes brulees
Chestnut cake and a nuts ice cream
Millefeuille Chocolat and pear

À LA CARTE

FIRST COURSES

Tartare of Salmon	8.50 €
Snail profiteroles with a garlic cream	9.50 €
Fish cream soup	9.00 €
Duck salad	12.50 €
Duo of tasty tomatoes and bufala	10.50 €
6 oysters from Normandy	11.80 €
Foie gras escalope cooked in balsamik vinegar and strawberries	17.60 €

MAIN COURSES

Beef filet Rossini	26.20 €
Duck magret and a pink pralines dressing	23.00 €
Roasted sea bass	23.20 €
Veal roasted with a nuts butter	24.50 €
Norway lobster casserole cooked in Grand Marnier	22.30 €

Plate of local normand cheeses 7.00 €

DESSERTS

Three flavoured cremes brulees	7.50 €
Chestnut cake and a nuts ice cream	6.50 €
Millefeuille Chocolat and pear	6.20 €
Panacotta Baileys	8.00 €
Gratin of red fruits with champagne wine	8.50 €
Tarte Tatin flavoured with Calvados and Isigny cream	8.30 €
Chocolate cake with exotic fruits	7.50 €

Herbs and aromatic spices which are used to flavor your meal are grown in our kitchen garden.

All our meals are entirely home made. Meats are French originated

