

Bouillon

Caponière

STARTERS :

- ✓ Deviled Eggs (Œufs Mimosa).....3,50€
- French Onion Soup.....3,90€
- 6 Burgundy Snails (Escargots).....6,90€
- Country Terrine, Gherkins.....5,50€
- Salmon Rillettes.....4,50€
- Beef Tongue Carpaccio, ravigote Sauce.....4,90€
- ✓ Leeks with Vinaigrette.....3,90€

MAINS :

- Prepared Beef Tartare, French fries & salad.....14,50€
Hand-cut with a knife
- Tartiflette, Salad.....13,50€
- Saithe Fillet (Black Pollock), Marinière sauce.....14,50€
Vegetable mix
- Butcher's Cut (beef), pepper Sauce, French fries.....14,50€
- Toulouse Sausage, Reduced jus, Mashed potatoes.....13,50€
- ✓ Small Spelt Risotto with Red Kuri Squash.....12,50€

CHEESES :

- Norman Cheese Platter.....4,50€
Pont Lévêque, camembert, livarot
- Roasted Small Camembert 120gr.....6,60€

DESSERTS :

- Profiterole, Vanilla Ice Cream, chocolate sauce.....4,90€
- Poire Belle-Hélène (Poached pear).....5,50€
- Warm Chocolate Lava Cake, Custard.....5,50€
- Crème Brûlée.....4,50€
- Apple Crumble, Fresh cream.....5,50€
- Gourmet Coffee/tea.....7,50€
- Scoop of Ice Cream/Sorbet.....2,50€
Vanilla, green apple, caramel.

Extra 1€ : Whipped cream, chocolate sauce

CHARCUTERIE BOARD

12€

To share or not...

TROU NORMAND

5€

1 scoop of appel sorbet, 2 cl Calvados

SIDE DISHES & EXTRAS

3,5€

French fries
Mashed potatoes
Spring vegetable mix
Side salad

Extra sauce 1€

WINES IN CARAFE :

50cl

Red.....10€

White.....10€

Rosé.....10€

By the glass 12cl.....4,5€