

## A Taster of the Menu with Normandy Charm

Norman Hot cheese terrine and its Camembert Ice cream

or

Marinated salmon, freshness of fennel and pears with mint

or

Starter of the day

or

Fish soup and its garnishes

or

The potato kissing the candied pork cheek, old styled cooking

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Norman apple sorbet with Calvados

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Guinea fowl ballotine farmers way  
(countryside ham, small vegetables and fried leeks)

or

Dish of the Chef

or

Herbs and pecan nut crust cod fish served with potato gratin and carrots, Asian flavours

or

Thick slice of beef steak and its duo of parsnip and broccoli, reduction of gravy sauce  
("VUE")

or

Pan fried duck fillet with honey and balsamic vinegar, served with tender beetroot and  
celery mousseline

or

Vegetable "Pot" with puff pastry

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A choice of cheeses from Normandy cheese makers

or

Sweet temptation from our dessert menu

