

Our Chef, Aline,
offer you
local, traditional
and greedy
kitchen...

Enjoy !

MENU Ô RESTO —25.00 €

Starter—Main dish—Cheese or Dessert

« EXPRESS » Ô PATIO—18.00 €

Starter– Main dish or Main dish –Dessert

Except bank holidays and only from Tuesday to Thursday

FORFAIT SOIREE ETAPE —VRP

Starter– Main dish or Main dish –Dessert

Children's menu 12.00 € (Beverage included)

Aline, our chef, adapts your menu for any specific requests

(Vegetarian, vegan, allergy, gluten free ...)

All our dishes are elaborated with fresh and seasonal products.

*Our restaurant is reserved for the hotel's guests,
only the evening of Tuesday to Saturday.*

All our prices are net, drink extra.



STARTERS

Cheese coulommiers with hazelnuts gingerbread, honey and salad © 10.00 €

Smoked salmon, goat cheese and spinach brick © 14.00 €

Cassolette of snails with garlic cream © 14.00€

Grilled bread with Périgord flavors © 12.00€

Cod and shrimp puff pastry and leek fondue © 14.00 €

MAIN DISHES

Blanquette of veal with cream of Pont L'évêque © 15.00 €

Crustacean rizotto and red mullet with shallot cream © 15.00 €

Heart of rumsteak with foie gras sauce © 18.00€

Frayed rabbit with mustard seed © 14.00 €

Sea bream with seasonal vegetables © 19.00 €

DESSERTS

Cheese from Normandy © 6.00 €

Or

Pie of speculos, lemon mousse and pineapple © 9.00 €

« Douillon » of Pays d'Auge (apple with pastry), caramel ice cream © 9.00 €

Salted butter caramel profiteroles © 9.00 €

Chocolate cake and raspberry heart © 10.00€