

H Ô T E L R E S T A U R A N T

Le Tribunal
★★★

Restaurant

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Welcome



ALL our dishes are fully homemade

Allergy labels available upon request. French meat.

Vincent Biset, Chef de Cuisine

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« First Trial » : Starter, Main course, Cheese or Dessert	€ 41
« Verdict » : Starter, Main course, Cheese and Dessert	€ 47

Starters

« Surprise » egg from local farm « La Bigottière », Emulsion of smoked haddock, sea thong *	€ 15
Gravlax salmon, sour beetroot bavarian cream with raspberry and coriander *	€ 16
Marbled beef chuck steak and consommé, soya, ginger, lemongrass and bottarga *	€ 16
Half-cooked Foie gras, artichoke condiment and smoked duck breast	€ 18
	(+3 € extra in the menu)

Main Dishes

Homemade black pudding from Mortagne, Almond crumble, Montmorency cherry sauce	€ 19
Free range poultry supreme in a Bellota chorizo crust, Artichoke and gnocchi à la Romaine *	€ 24
Yellow pollock, grilled fennel with Parmesan, potato candied in olive oil, pesto *	€ 23
Tuna, vegetable wok, pineapple vinaigrette *	€ 22

Cheese

Local cheese from Normandy and the Perche area	€ 9
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Desserts (To be ordered at the beginning of your meal)

Chocolat éclair, pecan nut and caramel	€ 12
Iced dessert with red berries and mint, lemon cake	€ 11
Restyled peach Melba	€ 12
« Les Cadres Noirs » local apple tree honey soufflé, Pommeau liqueur ice cream	€ 15
	(+3 € extra in the menu)

*Healthy dish

*Healthy dessert : trio of sorbets and red fruits 11 €

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«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 € 21.50

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

Free range poultry supreme, gnocchi à la romaine
or Yellow pollock, potatoe candied in olive oil
or Homemade local black pudding, almond crumble, Montmorency cherry sauce

Desserts

Chocolat éclair, pecan nut and caramel
or Iced dessert with red berries and mint, lemon cake
or Red fruits with sugar or chantilly