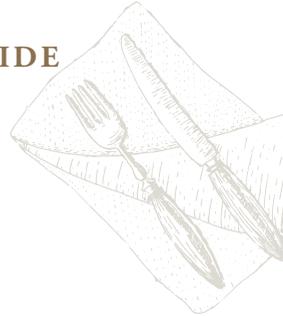




BUCOLIC DINETTE ON THE PARK SIDE

STARTER

Beech wood smoked salmon, sour cream
or
Foie gras terrine, served with chutney
On a side: toasted bread



SALAD

Sucrin parmesan salad

COLD CUTS

Carefully seasoned meat : to choose
Roast beef - veal fillet - poultry fillet
Light sauce enhanced with condiments
Vegetables of the moment, cider vinaigrette, organic rapeseed oil
Wafer potatoes

BREAD

From Mr Litzellmann du Fournil Saint Loup in Bayeux
organic french flours

CHEESES

Selection of Normandy cheeses

SWEETS

Seasonal fruits tartlet or clafoutis

FRESHNESS

Cup of marinated fresh fruits, thyme & elder



2 COLLECTION



RELAIS &
CHATEAUX

40€ excluding service, excluding drink