



# B E U F & C O W

## RESTAURANT

Ouvert 7/7 12 -14h/ 19-22H30 (service tardif Ven-Sam 23h30)

*Discover*

### OUR RESTAURANT

The beef & Cow restaurant located in the heart of the city center, welcomes you in an elegant and simple setting, with a warm atmosphere and breathtaking views of St.Peter's Church.



*Our values*

**100 % HOMEMADE**

We offer delicious meat specialties and typical dishes of the region. You will discover a greedy card emphasizing the quality of the products used. Our cuisine is 100% homemade and we use local products. A true haunt for the good living.

# Menu Terroir groups 2023

34€

## Small Camembert roasted with honey

Unpasteurised milk cheese, fried garlic petals and honey

## Cromesquis Normand

Cromesquis unpasteurised milk cheese, andouille de Vire and apple fruit

## Norman beef tartare by Boeuf and Cow (80gr)

Raw beef, Chopped minute, seasoned by us and our 13 secrets ingredients

## Norman Country terrine

Traditional Norman pork terrine

## Crispy chicken

Chicket filet, Japanese panko breadcrumbs

## Butternut velouté and its candied chestnut and hazelnut crumble

Butternut, candied chestnut and hazelnut crumble and carrot chips

...

## Norman beef tartare by Bœuf & Cow (200gr)

Raw beef, chopped minute, seasoned by us and our 13 secrets ingredients, with french fries

## Beef Rumsteak (200gr)

Lean part of the sirloin heart of the rumsteak, tasty and tender meat, with fries

## Salmon filet glazed with beer and salsa

marinated in beer, maple syrup and soy sauce, onion, orange and radish salsa with mashed potatoes

## Traditional Beef Bourguignon and homemade mashed potatoes

Stewed beef with red wine, carrots, mushrooms, onions and bacon

## Minced chicken vallée d'Auge

Sliced chicken fillets flambé with calvados, cream and cider with mashed potatoes

## Tripes à la mode de Caen

Beef stomach cooked in spices and white wine, with french fries

...

## The molten chocolate cake Valhrona, vanilla ice cream

Tarte Tatin and Isigny cream

Crème brulée with Madagascar vanilla

Fruits minestrone, fruit of season, apple sorbet

French toast with caramel by Bœuf & Cow

Cup of ice cream (vanilla, strawberry, chocolate)