



Carlotta

Group offers

MENUS

16 quai Vendeuvre - 14000 CAEN

MENU 35€

STARTER

Salmon fritters,
Mango ketchup
or
Cream of potato soup and walnut

MAIN COURSE

Confit pork shoulder,
Sautéed green Puy lentils with mustard seeds
or
Warm fish cake, shellfish coulis,
Baked rice

DESSERT

Lemon meringue pie
or
Pear and almond tartlet

DRINKS

Coffee, tea or herbal tea
Including 1 glass of wine.
Mineral water based on one bottle for 4 people

price including VAT, service included



MENU 49€

STARTER

Homemade Richelieu pâté en croûte with foie gras
or
Pan-fried cockles with winter herbs,
Sea broth

MAIN COURSE

Hake fillet in a chestnut crust,
Parsnip tagliatelle
or
Roasted chicken supreme,
Creamy polenta and oak mushroom with Parmesan
cheese

DESSERT

Homemade citrus log
or
Dark chocolate and hazelnut sparkling cake

DRINKS

Coffee, tea or herbal tea
Including 1 glass of wine.
Mineral water based on one bottle for 4 people

price including VAT, service included



We can offer optional extras, if you wish :

Aperitif Kir Vin Blanc - **8€** per person

Aperitif Coupe de Champagne - **12€** per person

Aperitif of your choice - **12€** per person

Superior wine package - **14€** per person

Premium wine package - **18€** per person

Choice of digestifs - **12€** per person

Cheese platter - **6€** per person

These menus are available for groups of 15 people or more, with an identical choice (starter, main course and dessert) for all guests.

Please let us know your choice at least 8 days before you come.
The composition of the menu may vary slightly. We work mainly with fresh, seasonal produce.

We pay particular attention to our guests who are vegetarian or intolerant to certain foods, so alternative dishes are proposed.

We can also adapt our offer to your more specific needs, so don't hesitate to contact Mme Bénédicte SMET: benedicte@bvls.fr - Tel. 06 60 84 61 04.

