



Carlotta

Group offers

MENUS

16 quai Vendeuvre - 14000 CAEN

MENU 35€ INC VAT

STARTER

Artichoke buds, tomato confit,
ham and olive crumble
or
Home-smoked salmon,
vegetable and citrus remoulade

MAIN COURSE

Back of cod with shellfish,
Nantes butter with wild garlic, beans with bacon
or
Veal fondant with sage,
Potato and mushroom galette

DESSERT

Raspberry and pistachio cake
or
Floating island with pralines

DRINKS

Coffee, tea or herbal tea
Including wine and mineral water based on one bottle for 4 people



MENU 49€ INC VAT

STARTER

Asparagus served warm
Beldi lemon emulsion
or
Cassiolette of snails, fennel and green aniseed

MAIN COURSE

Grilled fillet of pollack
Artichoke mousseline, Noilly cream
or
Sautéed fillet of beef,
Potato croquettes with sweet spices

DESSERT

Chocolate moelleux with coffee cream centre
or
Strawberry and rhubarb nage
Grenadine light syrup

DRINKS

Coffee, tea or herbal tea
Including wine and mineral water based on one bottle for 4 people



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

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

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

Choice of digestifs - **12€** 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 6 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.

