

RAPHAËL

Groups offer

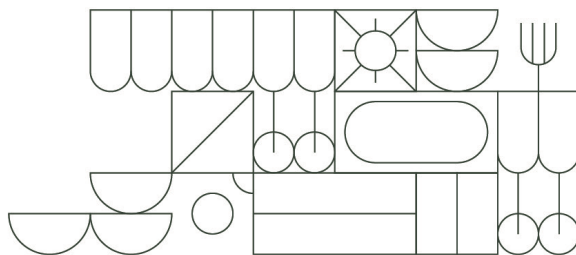
MENU

'Cooking is never as good as when it's shared'.

7 quai François Mitterrand - 14000 Caen
www.le-raphael.fr



MENU 35€



STARTER

Creamy cauliflower soup,
Smoked haddock
or
Cream of squash soup,
Perfect egg

MAIN COURSE

Roasted guinea fowl supreme
Potato pressé
or
Salmon fillet,
Leek fondue

DESSERT

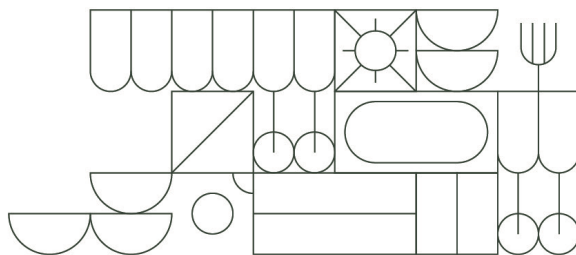
Paris Brest-style choux pastry
or
Citrus fruit roll

DRINKS

Coffee, tea or herbal tea
Including 1 glass of wine and mineral water on the basis of
one bottle for 4 people



MENU 49€



STARTER

Forest pie with foie gras,
Mesclun salad

or

Prawn soup with herbs and lemon

MAIN COURSE

Vol-au-vent with poultry and langoustine,

Bisque

or

Sea bass fillet,

Curry risotto

DESSERT

Apple pavlova

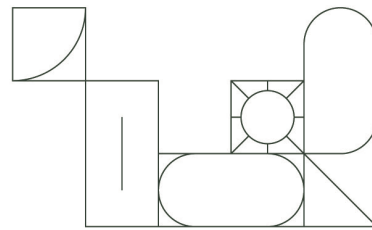
or

Pear and chocolate Yule log

BOISSONS

Coffee, tea or herbal tea

Including 1 glass of wine and mineral water on the basis of
one bottle for 4 people



We can of course offer you optional extras if you wish:

Aperitif Kir Vin Blanc - 8€ per person

Aperitif with a glass of Champagne - €12 per person

Cocktail of your choice - €12 per person

Premium wine package - €14 per person

Premium wine package - €18 per person

Plate of regional cheeses - €6 per person

Choice of after-dinner drinks - €12 per person

These menus are available for groups of 15 people or more, with an identical menu and dish for all guests.

The choice of your guests must be communicated to us at least 7 days before the date of your visit.

Menus may vary slightly. We work mainly with fresh, seasonal produces.

We pay particular attention to our guests who are vegetarians or intolerant to certain foods, alternative dishes may be offered.

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