

RAPHAËL

Groups offer

MENU

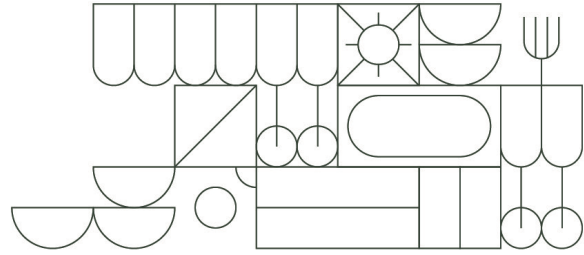
Menu created by our chef, Éric LESIOUX and his team

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

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



MENU 35€



STARTERS

Buflonne mozzarella,
wild garlic pesto and wheat

or

Poached egg,
Pan-fried broad beans, goat's cheese and almonds

MAIN COURSE

One-sided salmon,
Asparagus and tomato consommé

or

Confit of pork cheek,
Artichoke, olives and basil

DESSERTS

Vanilla crème brûlée

or

Red fruit tiramisu

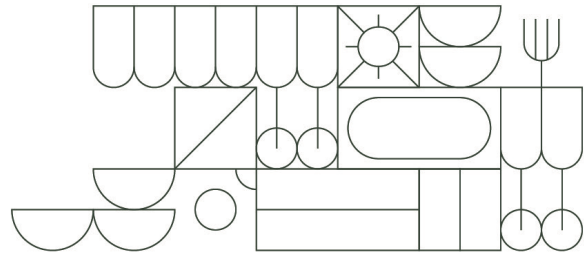
DRINKS

Coffee, tea or herbal tea

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



MENU 49€



STARTERS

Pollack tartare,
Small vegetables with rice vinegar

or

Lightly smoked salmon,
Herring caviar

MAIN COURSES

Grilled fillet of John Dory
asparagus and hollandaise sauce

or

Beef fillet rubbed with pepper,
Spring vegetables

DESSERTS

Strawberry and basil tartlet

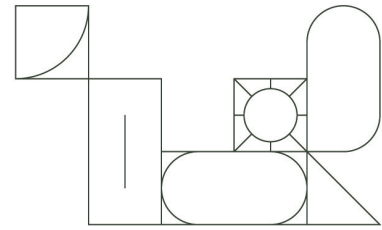
or

Opera cake our way

BOISSONS

Coffee, tea or herbal tea

Including 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 - €3.50 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
