

# Menus Lunch & Diner 2024



LA TAVERNE  
Table de Caractère

Menu at 23.00 €	Menu at 30.00 €
<p><b>Melanie is very happy.</b> <i>(Depending on the season, June to August)</i></p> <p><b>Norman Camembert Breaded</b> <i>(Tomatoes, lettuce, apples, breaded cheese)</i></p> <p><b>Salade caesar</b> <i>(Chicken, croutons, tomatoes with Caesar sauce)</i></p> <p>...●...</p> <p><b>Normandy Chicken</b> <i>(Potato gratin)</i></p> <p><b>Fish fillet, lemon butter</b> <i>(According to catch of the day. With basmati rice)</i></p> <p><b>Thinly sliced beef</b> <i>(And his homemade fries)</i></p> <p>...●...</p> <p>Plate of 3 Norman cheeses (+4€)</p> <p>...●...</p> <p><b>Royal chocolat</b> <b>Thin apple pie</b> <b>Vanilla Panna Cotta</b> <i>(With red fruit coulis)</i></p>	<p><b>Foie gras</b> <i>(Subject to availability. French foie gras, ~70g with chutney.)</i></p> <p><b>Salmon Trilogy</b></p> <p><b>Seafood Plate</b> <i>(Norway lobster, shrimp, whelks)</i></p> <p>...●...</p> <p><b>Butcher's Piece</b> <i>(Potato gratin, green pepper sauce)</i></p> <p><b>Baked braised shank</b> <i>(And his homemade fries)</i></p> <p><b>Pearlescent cod fillet on skin</b> <i>(With basmati rice and chorizo cream)</i></p> <p>...●...</p> <p>Plate of 3 Norman cheeses (+4€)</p> <p>...●...</p> <p><b>Coffee Tiramisu</b> <b>Chocolate runny heart</b> <i>(with custard)</i> <b>Tarte tatin</b> <i>(with whipping cream)</i></p>

## Allergen Menu: (Only for special diets and allergens: Vegetarian, Vegan, Lactose, Gluten)

Allergen Menu at 23.00 €	Allergen Menu at 30.00 €
<p><b>Raw vegetables plate</b> <i>(Salad, Tomatoes, more)</i></p> <p>...●...</p> <p><b>Duo of Breaded Vegetable Galettes</b> <i>(Carrots, leeks, peas, potatoes served with beans)</i></p> <p>...●...</p> <p><b>Fresh Fruit Salad</b> <i>(Fresh fruit according to season)</i></p>	<p><b>Seafood Plate</b> <i>(Norway lobster, shrimp, whelks)</i></p> <p><b>Raw vegetables plate</b> <i>(Salad, Tomatoes, more)</i></p> <p>...●...</p> <p><b>Duo of Breaded Vegetable Galettes</b> <i>(Carrots, leeks, peas, potatoes served with beans)</i></p> <p><b>Pearlescent cod fillet on skin,</b> <i>(with basmati rice and vegetable sauce)</i></p> <p>...●...</p> <p><b>Fresh Fruit Salad</b> <i>(Fresh fruit according to season)</i></p>

1 - Drink package 5.00€/pers	2 - Drink package 7.00 €/pers	3 - Drink package 9.50 €/pers
<p><b>Unicorn blond beer 0.25 cl</b> or <b>Alsace white wine Edelzwicker 12 cl</b> or <b>Red wine from the country D'oc merlot 12 cl</b> + <b>Coffee</b></p>	<p>+ <b>Tavern Kir or Norman Kir</b> <i>(White wine from Alsace with crème de cassis) (Norman cider from Billy's farm and crème de cassis)</i> + <b>Unicorn blond beer 0.25 cl</b> or <b>Alsace white wine Edelzwicker 12 cl</b> or <b>Red wine from the country D'oc merlot 12 cl</b> + <b>Coffee</b></p>	<p><b>Flammekuche aperitif</b> <i>(Bacon, onions, cream, Emmental. 1 for 6 people)</i> + <b>Tavern Kir or Norman Kir</b> <i>(White wine from Alsace with crème de cassis) (Norman cider from Billy's farm and crème de cassis)</i> + <b>Unicorn blond beer 0.25 cl</b> or <b>Alsace white wine Edelzwicker 12 cl</b> or <b>Red wine from the country D'oc merlot 12 cl</b> + <b>Coffee</b></p>

**Group menu served for a minimum of 15 people (Choice of dishes and number of guests 10 days before)**  
No changes can be made on site. No mixing possible in the dishes and menus. (Your choice of starter, main course and dessert must be the same for all your guests. The same goes for the allergen menu).  
For special diets: The allergens taken into account in the allergenic menu proposal are only (**Vegetarian, Vegan, Lactose, Gluten**), All other allergens will not be taken into account and no change of dish can be made on site due to allergens. Please let us know exactly how many allergens there are.