

Menu of Le Bousquérey

Starters

Velouté of leek with smoked salmon	9,50
* 6 oysters (pleine mer Normandie No. 2) *	14,50
Seafood plate	15,50
Warm goat cheese breaded with rosemary	12,00
Carpaccio of homesmoked red tuna with spicy marinade	13,00
* Terrine of Foie gras, aromated with Pineau des Charentes *	15,50

Fish

Grilled steak of salmon with sesame crust and ginger sauce	18,00
Whiting with scampi bisque and saffron	19,00
Red mullet with lemongrass-coriander-sauce	19,50
* * * 1/2 lobster gratinated with shallots * * *	28,50

Menu Plaisir 3-courses 32,00 Eur

Starter, main course, dessert

Menu Dégustation 5-courses 42,00 Eur

Entrée, poisson, sorbet, viande, dessert

Menu Surprise 5-courses 59 Eur,

each course served with suitable wine (0,1 l)

Entrée, poisson, sorbet, viande, dessert#

Meat

Poussin with morel sauce	19,00
Duck breast with with apple-Calvados-sauce	19,50
Bavette d'ailou (beef tournedos) with sauce Marchand de vin	20,00
* Lamb fillet with tomatoes garlic sauce and black olives *	23,50

Desserts

Cheese plate	10,50
Plate of home-made sorbets	7,00
Crème brûlée du Bousquérey made of white chocolate with grilled peanuts	7,00
Warm chocolate cake with ananas sorbet	7,50
* Mandarin sorbet with Cohartreuse *	9,50

* additional charge in the menu 3,-€ *

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