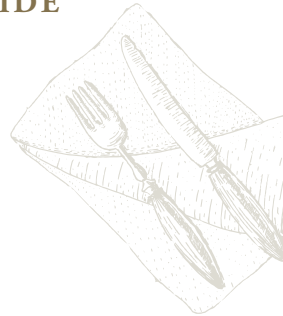




## BUCOLIC DINETTE ON THE PARK SIDE

### STARTER

Beech wood smoked salmon, sour cream  
or  
Foie gras terrine, served with chutney  
On a side: toasted bread



### SALAD

Sucrin parmesan salad

### COLD CUTS

Carefully seasoned meat : to choose  
Roast beef - veal fillet - poultry fillet  
Light sauce enhanced with condiments  
Vegetables of the moment, cider vinaigrette, organic rapeseed oil  
Wafer potatoes

### BREAD

From Mr Litzellmann du Fournil Saint Loup in Bayeux  
organic french flours

### CHEESES

Selection of Normandy cheeses

### SWEETS

Seasonal fruits tartlet or clafoutis

### FRESHNESS

Cup of marinated fresh fruits, thyme & elder



2L COLLECTION



RELAIS &  
CHATEAUX