

RESTAURANT LE CLOS

Our Chef and his team honor a cuisine that highlights the gourmet riches of our Normandy and Parc Regional of the Perche. By doing a lot of research from small local producers, their Cuisine is deliberately classic, authentic but revisited in a contemporary way by emphasizing the quality of the products, the accuracy of the cooking, the daring combination of flavors, the subtle seasonings, the short juices ...

But while respecting the products of the seasons and practicing "Responsible" purchases within the frame work of the protection of our environment according to our Charter of Relais & Châteaux.

○ Green apple 62 € Gourmet 4 courses
(Except Friday and Saturday evening and days off)

□ Red nice cherry Gourmand 79 € 5 courses

⚙ Blue Sky of Normandie Découverte des Saveurs 109 € 8 courses



No Lactose . Lactose Free



Sans Gluten . Gluten Free

Menus & A La Carte

- □ ⚙ **Amuse-bouche**
Today's special

- **Goat Cheese from the farm « du bois normand » and squash** ☒ 24 €
In a larg raviole & soup

- ⚙ **Foie gras de canard** ☒ 🍷 34 €
Cold duck liver, chutney of the season

- ⚙ **Starter of the day** ☒ 38 € (Starter) 44 € (Main dish)
Depending of the market

- ⚙ **Back from the fishing** ☒ 39 € to 45 €
Selection of cabbage, beurre blanc with yuzu

- ⚙ **Green apple sherbet** ☒ 🍷
Done « à la minute », natural or with Calvados du Château du Breuil

- □ ⚙ **Ginea fowl** ☒ 36 €
Old vegetables and brown sauce

- Beef 44 €**
The heart of the prime rib, old vegetables and gravy sauce

- ⚙ **Mille-feuille with Roquefort Papillon 17 €**
Chocolat Elianza Ivoire

- Cheese from the market 18 €**
Camille Duval & goat cheese from the farm of le Bois Normand

- **Vanilla & Tonka 24 €**
Crunchy hazelnut, tonka bean ganache, Tahitian vanilla cream

- □ **Seasonal fruits** ☒ 🍷 22 €
Inspiration of our pastry Chef

- ⚙ **Chocophyle 25 €**
A full chocolate delice chocolat Grand Cru from
Maison Cluizel, Espelette pepper