

RESTAURATION ENE 2017
Domaine de Bel-Air – CERANS FOULLETOURTE

REPAS – MEALS

Vendredi soir - Friday evening

Millefeuille de Pétoncles et Crème de Fèves
Mille Feuille of Scallops with Broad Bean Cream
Suprême de Pintade Balsamique et Oignons Confits
Guinea Fowl Breast with Balsamic vinegar and Onions Confit
Tarte au citron meringuée
Lemon Meringue Pie

24euros 50 (sans les Vins) (wine not included)

Samedi soir - Saturday evening

Assiette Gourmande (Salade ,Foie Gras, Magret fumé, Tomates, Allumettes de chorizo)
Assiette gourmande (Salad, Foie Gras, Smoked Duck Breast, Tomatoes, finely sliced Chorizo)
Pavé de Cabillaud au Beurre Sarthois et Tomates Confites
Cod Steak with Sarthois Butter and Tomato Confit

Millefeuille Mousse au Chocolat Noir et Oranges Confites
Dark Chocolate Mousse and Candied Orange Peel Mille Feuille

24euros 50 (sans les vins) (wine not included)

Dimanche soir - Sunday evening

Feuilleté d'Asperges, Crème Légère au Piment d'Espelette
Asparagus, Cream and Espelette Chilli Pepper in a puff pastry case
Cote de Veau façon « Vallée d'Auge »
The Vallée d'Auge is in Normandy, the area is well known for it's apples, Calvados and Cream
and these are the principal ingredients in this dish,
Veal Cutlet in the style of the Vallée D'Auge

Verrine de Pommes Cuites ,Caramel et Mascarpone
Verrine of Cooked Apple, Caramel and Mascarpone

24euros 50 (sans les vins) (wine not included)

Samedi midi - Saturday lunchtime

Buffet Barbecue (Assortiment de Crudités ,Jambon Sec , Piémontaise)
Barbecue Buffet(assortment of salads, Piémontaise Cured Ham (Piedmontese)

1 Viande grillée (Brochette mixte de Poulet , Canard ,Chipo et Merguez)
Grilled Meat (mixed Chicken, Duck, Chipolata and Merguez(spiced sausage) Kebab)

Gratin de Choux fleurs et Brocolis
Cauliflower and Broccoli Cheese

Croquant au Chocolat Noir
Dark Chocolate Croquante

15euros (sans les vins) (wine not included)

Dimanche Midi -Sunday lunchtime

Salade César (salade , poulet, parmesan,croûtons, tomates ,noix)
Caesar salad (Salad, Chicken, Parmesan, Croutons, Tomatoes, Walnuts)

Sauce (huile d'Olive ,citron, parmesan ,anchois)
Olive oil, Lemon juice, Parmesan and Anchovy sauce

Blanquette de Veau Riz Pilaf
Veal Blanquette with Rice Pilaff(a delicious creamy French Veal stew where the meat is
cooked in winewithout browning first

Grillé au Pommes
Grillé aux Pommes a delicious French apple tart

15 euros (sans les vins) (wine not included)