



La Ferme St Michel

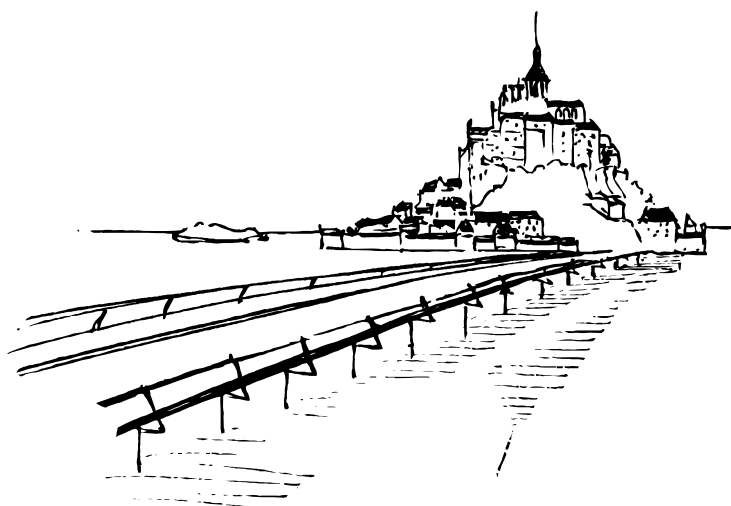
RESTAURANT

It's our pleasure to welcome you to

« Saint Michel 's Farm »

A traditional local farm.

*All our team wishes you a pleasant
moment in this environment of
gastronomy and art.*



“Pilgrim's” menu 20 €

Carrot soup with Normandy cream

or

Duo of terrines

or

The Farm's omelet

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Grilled pork ham and its accompaniment

or

Grilled chicken filet and its accompaniment

or

Fish “Colin d’Alaska” and its accompaniment

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Selection of two Normandy cheese

or

Calvados macerated apples in Normandy far

or

Two scoopes of ice cream or sorbet



*To reduce wait, please make your choice between our desserts at the beginning of your meal
Our prices include all taxes (TVA 10 % included) and staff service*

Management reserves the right to offer alternative solutions in case of availability problems

« The Farm's » menu 26 €

Appetizer

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Mussels cream with “curry”

or

Tart with cacouyard (cheese)

or

Mix of prawns and whelks

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Grilled pork “ribs” and its accompaniment

or

Salt meadow lamb pasty on leek fondue

or

Salmon steak, white butter sauce, served with vegetables

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Selection of three Normandy cheese

or

Apple pie

or

“crème brûlée”



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## « Discovery » menu 36 €

### Appetizer

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The Chef 's foie gras served with seasonal chutney

or

Carrot soup with homemade "foie gras"

or

Seafood plate : 3 oysters, 6 prawns and 8 welks

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Roast duck magret, honey sauce

or

Duo of salt meadow lamb grilled in bread oven, served with potatoes gratin

or

"Médaille" Salmon and "St Jacques", white butter sauce

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Selection of regional cheese

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« Vacherin » : vanilla ice cream covered meringue, "flambé" with Calvados

or

Coffee and miniature desserts

or

« Pont d'Orson » with meringue, Calvados macerated apples and caramel

or

Any other dessert from the Menu

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## Grilled meats

All our meats below are grilled on a wood fire and served with accompaniment

|                                                        |         |
|--------------------------------------------------------|---------|
| Chicken filet                                          | 14,00 € |
| Pork ham                                               | 13,00 € |
| Pork ribs                                              | 15,00 € |
| Pork chop "meunier" with roasted apple                 | 14,00 € |
| Pork duo : ham and ribs                                | 14,00 € |
| Duo : duck magret and chicken filet                    | 16,50 € |
| Beef back steak, cooked in shallots                    | 18,00 € |
| Neck of salt meadow lamb (according to availabilities) | 14,00 € |
| Duo of salt meadow lamb                                | 22,00 € |
| Trilogy of salt meadow lamb                            | 25,00 € |
| Rack of salt meadow lamb                               | 30,00 € |

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## « Little Gourmet » menu 9,50 €

(For children under the age of 10), (or 7,50 € - two courses menu)

Range of terrines or Carrot soup with Normandy cream

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Fish "Colin d'Alaska" and its accompaniment or Grilled pork ham and its accompaniment

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Scoop of ice cream or Apple pie

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## « The Farm's plate » 10 €

available after previous booking (for late hours)

Carrot soup with Normandy cream

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Range of terrines on green salad

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Cheese

or

Calvados macerated apples in Normandy far

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## Our starters

|                                                        |         |
|--------------------------------------------------------|---------|
| Carrot soup with Normandy cream                        | 6,00 €  |
| Carrot soup with homemade « foie gras »                | 8,00 €  |
| Mussels cream with «curry»                             | 9,00 €  |
| Duo of terrines                                        | 8,00 €  |
| The Farm's omelet                                      | 8,00 €  |
| Tart with cacouyard (cheese)                           | 7,50 €  |
| Mix of prawns and whelks                               | 9,50 €  |
| Six oysters N°3 of "Cancale"                           | 14,50 € |
| Nine oysters N°3 of "Cancale"                          | 19,50 € |
| Seafood plate : 3 oysters, 6 prawns and 8 welks        | 15,00 € |
| The Chef 's foie gras served with its seasonal chutney | 15,50 € |

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## Our fishes

|                                                          |         |
|----------------------------------------------------------|---------|
| Fish "Colin d'Alaska" and its accompaniment              | 12,00 € |
| "Médailon" Salmon and "St Jacques", white butter sauce   | 16,00 € |
| Salmon steak, white butter sauce, served with vegetables | 17,00 € |
| Sea bass filet roasted, white butter sauce               | 18,00 € |

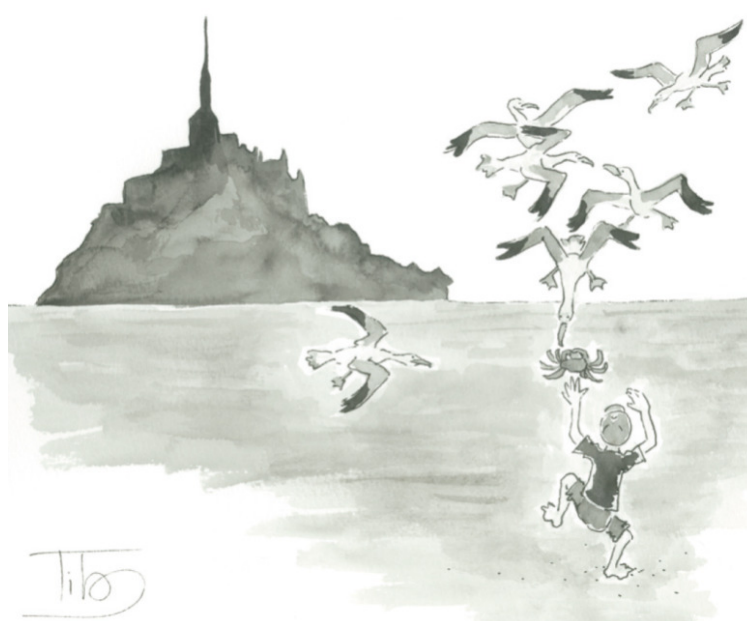
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## Our meats and omelet

See also our "Grilled meats" on a wood fire

|                                                         |         |
|---------------------------------------------------------|---------|
| The Farm's omelet returned and its accompaniment        | 8,00 €  |
| Chicken filet with Normandy cream and its accompaniment | 14,00 € |
| Roast duck magret, honey sauce                          | 16,50 € |
| Salt meadow lamb pasty on leek fondue                   | 13,00 € |
| Salt meadow lamb shoulder, cooked in a bread oven       | 19,50 € |

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## Our desserts

|                                                                           |        |
|---------------------------------------------------------------------------|--------|
| Selection of two Normandy cheese                                          | 5,50 € |
| Selection of regional cheese                                              | 8,00 € |
| Calvados macerated apples in Normandy far                                 | 7,00 € |
| Apple pie                                                                 | 8,00 € |
| « Crème brûlée »                                                          | 8,00 € |
| « Pont d'Orson » with meringue, Calvados macerated apples and caramel     | 9,00 € |
| « Vacherin » : vanilla ice cream covered meringue, "flambé" with Calvados | 8,50 € |
| « Profiteroles »                                                          | 8,00 € |
| Coffee and miniature desserts                                             | 8,00 € |
| Apricot panacotta                                                         | 8,00 € |
| Chocolate pie and scoope of "caramel" ice cream                           | 9,00 € |
| Three scoops of ice cream drizzled with Vodka                             | 8,50 € |
| Traditional "Trou normand" (scoop of ice cream drizzled with Calvados)    | 6,50 € |
| Two scoopes of ice cream or sorbet                                        | 6,00 € |

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