

LE BOUDOIR DE PRESTAL

Platters

made with local products

Cheeses « Chèvrerie Burgerjon »	9€
Goat cheeses, Camembert, Pont-l'Evêque	
Charcuterie « Ferme Lelouvier »	15€
Mixed charcuterie & cheeses	17€
Saucisson « Ferme Lelouvier »	12€
Blood sausage « Ferme Lelouvier »	9€

Homemade hot « Tartines » Stuffed slices of bread

With green salad, to share, or not !

Normande	9€
Cream, andouille, Camembert	
Merlerault	9€
Tomato sauce, smoked ham, goat cheese, melted cheese	
Prestal	8€
Tomato sauce, ham, mushrooms, melted cheese	
St-Germain	8€
Tomato sauce, bacon strips, onions, cream, melted cheese	
Veggie	7€
Tomato sauce, mushrooms, olives	
Nordic	10€
Cream, salmon, melted cheese	
Ornaise	10€
Cream, blood sausage, stewed apples, Camembert	

French « cassolettes »

Oven potatoe stews and more...

Normand « Tartiflette »	9€
Bacon stripes, onions, Camembert	
Forest	10€
Mushrooms, bacon stripes, onions, Camembert	
Terroir	11€
Blood sausage, stewed apples, goat cheese, thyme	
Fisherman	10€
Salmon, cream, dill	

Homemade Snacking

Tapenade black or tomatoes	7€
Hummus	7€
Tapenades & hummus	9€
Olives cocktail	4€

Salads

Lili	10€
Fresh mushrooms, parmesan cheese, smoked ham, green salad	
Salmon	11€
Salmon, capers, fresh mushrooms, Lemon cream, green salad	

Homemade Sweets

Chocolat Mi-cuit	6€50
With vanilla ice cream	
Normand shot glass	5€50
Homemade stewed apples, fromage blanc, Speculoos	
Fruits bowl	5€
Fresh pineapple with seasonal fruits	

Ice bowls

Exotic	6€
Mango sorbet, passion sorbet Fresh pineapple and apricot	
Gourmet banana	6€50
Vanilla ice cream, chocolate ice cream Fresh banana, chocolate sauce, almonds	

OPENINGS

FROM SUNDAY TO THURSDAY 4PM TO 9PM
EACH FRIDAY AND SATURDAY 4PM TO 10PM

