

Brasserie "La Renaissance"

Daily Menu	12,50 €
Dish of the day	8 €
Steack menu	18 €
Beef ribsteack, French fries and green salad, cheese or desert of the day	
Kid's Menu	9 €
Beef burger, or Ham, or Frankfort sausage, served with French fries or Cod, white butter sauce and Tagliatelles	
Ice cream or yoghourt or apple pie	
<u>Starters</u>	
Starter of the Day	4 €
Fresh cheese with herbs, garlic and shallots and cream	5 €
Hard boiled eggs with mayonnaise sauce	5 €
Home made terrine of Duck "Foie Gras" with toasts	11 €
Glass of Sauternes white wine 6 cl to accompany	8 €
6 Normandy Oysters	11 €
9 Normandy Oysters	15 €
12 Normandy Oysters	19 €
Glass of white wine 6 cl to accompany	1 €
Snails with Garlic butter	10 €
Home Made smoked Salmon and toasts	10 €
Salad of lardoons and roasted goat cheese	7 €
Black Pudding salad with fried apples	7 €
Fine Normandy sausage and Norman cheese in a light crispy pastry with a cider sauce	7 €
Charcuterie dish (cold ham, sausages...)or Raw vegetables dish	6 €
Fricassée of Mushrooms with a Duck Foie Gras flavour	7 €
Plate of Cured ham and its condiments	7 €
<u>Suggestions</u>	
<u>Starters</u>	
Country style salad (potatoes, lardoons, egg, onion, tomato)	10 €
Terrine of smoked Trout with fresh cheese from Sheep's milk and basil	12 €
Asparagus salad with smoked Duck breast, « Aigrette » sauce	11 €
Artichoke bottom cooked with orange, salad and vinaigrette with orange	10 €
Fritters of Camembert cheese in salad, cream with Pommeau	10 €
Lettuce salad, preserved Poultry livers, lardoons and hard-boiled egg	10 €
Rillettes of Le Mans served in small jar and condiments	7 €
<u>Main course</u>	
Sea Bream filet poached with Cider, steamed potatoes	15 €
Snacked Red Mullet filets, white butter, Rice	18 €
Lobster with Asparagus and Country Ham	22 €
Beef Filet Camembert cheese sauce, French fries	20 €
Pan fried Calf's Sweetbreads with cream, Paris mushrooms	22 €
<u>Toasted cheese sandwich</u>	
<u>green salad and french fries</u>	
Filled with Goat cheese and fresh cream	11 €
Filled with Ham and Emmenthal cheese	11 €
<u>Sea sides</u>	
Fishes sauerkraut with white butter sauce	15 €
Sole "Meunière" with butter sauce, parsley, lemon and steamed potatoes	20 €
Sea-Bass fillet with a tarragon sauce and steamed potatoes	17 €
Poached Skate fillet with butter sauce and capers, steamed potatoes	15 €
Thick piece of Salmon, sorrel sauce, steamed potatoes	15 €
<u>Beef carpaccio</u>	10 €
Green salad, sautéed potatoes or French fries	
<u>Salmon carpaccio</u>	10 €
Green salad, sautéed potatoes or French fries	
<u>Traditionals</u>	
Veal chop with morels sauce	18 €
Pan-fried Calf's liver with balsamic vinegar	15 €
Tartiflette of Camembert cheese and green salad	11 €
Poultry breast in Normandy style with tagliatelles	11 €
Home made Tripes Bronze Medal at the French competition for the better dish of Tripes with steamed potatoes	11 €

The butcher side

Grilled top skirt of Beef with shallot sauce	11 €
“Tartar” raw Beef seasoned as you like it	12 €
“Tartar” raw Beef dressing by the Chef	12.50 €
Grilled ribsteak, Maître d’Hôtel butter	15 €
Andouillette “ cooked sausage with a mustard sauce	12 €
Grilled Calf’s kidney with mustard sauce	14 €
Roast fillet of fattened Duck breast with pepper sauce	12 €
Grilled Lamb chops (3 chops), maître d’Hôtel butter	14 €

For 2 persons

Grilled rib of beef with béarnaise sauce	36 €
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Spaghetti or Tagliatelles

Tomato sauce and sweet basil (grated cheese and parmesan)	9 €
Carbonara sauce (cream, lardoons, ham, parmesan)	9 €
Bolognese sauce (grated cheese and parmesan)	9 €

The Eggs Menu

Plain Omelette or with cheese or with ham or with mushrooms	11 €
Scrambled Eggs plain or with smoked Salmon	11 €
Three fried Eggs with bacon	11 €

Side dishes:

Green salad and French fries

Desert included:

Fruits salad

Apple pie

Sherbets

If you prefer another side dish

Pastas with butter	
French fries	
Sautéed potatoes with garlic or plain	
French beans with garlic butter	
Home made mashed potatoes	
Steamed potatoes	
Vegetables served instead of a main dish	6 €

Norman delights

A selection of fine Normandy cheeses	5 €
Fresh cheese with herbs, garlic, shallots and cream	5 €
Green salad	2,50 €

Deserts

Desert of the Day	4 €
Wafers with chocolate and whipped cream	6 €
Normandy delight (ice cream with Calvados)	7 €
Coupe Tennessee (ice cream coffee and whisky)	7 €
Iced almond-cake with orange sauce	6 €
Plate of Home Made sherbets with red fruits sauce	6 €
Blackcurrant ice cream, and liquor with whipped cream	8 €
Coupe in the style of White Lady, hot chocolate sauce	7 €
Chou pastry ball with vanilla ice cream and hot chocolate sauce	7 €
Chocolate OR Coffee ice cream topped with fresh cream	7 €
Fruits salad	6 €
Home made Apple tart with vanilla ice cream	6 €
Home made « upside down tart » with caramelized apples and cream	6 €
Home made « upside down tart » with caramelized apples, Calvados and cream	8 €
Praline cream with caramelized topping	6 €
Caramel cream with custard	6 €
Oven-baked « Ile Flottante » with caramel and custard	6 €
Home made chocolate mousse	6 €
Fresh cheese with red fruits sauce	5 €
Slices of grapefruit and orange marinated in mint	6 €
Terrine of Fruits with almond cream	7 €

Strawberries



Tepid Strawberries tart	8 €
With sugar and Chantilly cream	6 €