

Campanile

Créateurs de bons moments.

GROUPS MENUS 2023

20.00 € per guest (3 courses)
24.00 € per guest (3 courses + cheeseboard)

Starter (1 choice)

- Cooked meat plate (rosette, mountain ham, terrine, garlic sausage)
- Goat cheese and spinach croustillant with salad
- Salted clafoutis (courgette, tomato and goat cheese)
- Salmon and sorrel terrine
- Cheese tart with salad
- Composed salad with tomato, bread crouton, ½ egg, emmental and chicken

Main course (1 choice)

- Porc filet mignon with camembert cream
- Hake fish with cream sauce and mussels
- Veal paupiette « Vallée d'auge »
- Grilled ham with camembert sauce
- Chicken fondant with mushroom sauce

Side dishes (2 choices)

- Roast tomato, green beans, rice, French fries, potatoes gratin

Extra for cheese plate (+ 4.00€ extra)

- 3 cheese plate with salad and butter

Desserts (1 choice)

- Chocolate moelleux
- Apple tart made as a crumble and vanilla ice cream
- Fresh fruit salad
- Apple tart with apricot sorbet and salted caramel
- Gourmand plate with 4 mini desserts

Drinks forfait (in extra)

- **Forfait 1 - 3.50€** : ½ mineral water or 25 cl wine, or 1 beer (25cl), or 1 soda, or 1 fruit juice
- **Forfait 2 - 5.50€** : ½ mineral water or 25 cl wine, or 1 beer (25cl), or 1 soda, or 1 fruit juice + 1 hot drink (coffee or tea)
- **Forfait 3 - 8.50€** : ½ mineral water or 25 cl wine, or 1 beer (25cl), or 1 soda, or 1 fruit juice + 1 hot drink (coffee or tea) + 1 apéritif (white wine kir or fruit cocktail).

** Starts from 20 guests with one unique choice for the whole group.*

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Let's have a good time !

