



LA
POMME
D'OR



CHEF OCÉANE AND THE ENTIRE TEAM OF LA POMME D'OR
are delighted to present our new menu.

OUR SET MENUS

STARTER + MAIN COURSE

€30 / PER PERSON

MAIN COURSE + CHEESE OR DESSERT

€28 / PER PERSON

STARTER + MAIN COURSE + CHEESE OR DESSERT

€39 / PER PERSON

+ STARTERS +

- Herring salad, potatoes and red onions, served with country bread and a quenelle of salted butter.
- Duo of crispy pastries: beef with onions and tuna with cream cheese, served with yogurt and coriander sauce.
- Talmouse in a tricorne (puff pastry with cheese béchamel), green salad and dried fruits.
- Spiced cauliflower croquettes with a tangy sauce.
- Homemade chicken rillettes with pickled vegetables and Timut pepper.

€20 MAIN COURSES +

- Pork tenderloin gratinated with Maroilles cheese, homemade fries and white cabbage salad with red onions.
- Sea bass filet "meunière style", lemon butter sauce, rice with onions and braised leeks.
- Turkey paupiette, mushroom cream sauce, glazed mushrooms and sautéed potatoes.
- Quinoa bowl with crunchy vegetables (carrots, beets, long radish, white cabbage and red onions), topped with puffed quinoa crisps.
- Black pudding, mashed potatoes, apple compote and honey-roasted apple.

CHEESE

Selection of Livarot, Comté and Morbier, served with a skewer of apple and grapes, a green salad and a creamy cider dressing.



+ DESSERTS +

- Trio of crème brûlées: vanilla, pistachio and chicory, served with an almond cigar.
- Citrus and honey entremet with a crispy honey tuile.
- Chocolate custard flan, without pastry, served with vanilla custard.
- Waffle with caramel sauce, caramel ice cream and mascarpone whipped cream.
- Dame blanche, served with an almond cigar.



Thank you and we look forward to welcoming you to La Pomme d'Or!

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