

GROUPS 2019

« *Les Tonneaux du Père Magloire* » *Restaurant in Pont-l'Evêque*



Unique in Normandy !

Situated in the Heart of Pays-d'Auge, 2 hours from Paris and 12km from Deauville and Honfleur, this restaurant launched in spring 2004 his unique concept of dining in ancient Calvados barrels.

Specialising in Produit du Terroir, you will enjoy tasting one of our specialities while comfortably seated. « Les Tonneaux du Père Magloire » is the perfect choice for quality food in a great atmosphere.



Group reservation

Christine : 00.33.(0)2.31.65.28.88
commercial@lestonneauxmagloire.com

Group Menus

Date of edition : 31/07/18-non-contractual document, general terms and conditions available on request.

We reserve the right to modify these menus, without prior notice, in both price and content depending on availability and market prices.

Group : minimum 20 persons - Groups Menus from 01/01/2019 to 31/12/2019.

MENU BISTROT 17.50 €

Except drinks. Service and taxes included. Price per person.

The chef's special terrine or
Homemade fish loaf with chive cream

Grilled ham with cider or
Sliced chicken with cream or
Colin back of tomato sauce and basil

Ripe Pont-l'Évêque cheese with mixed salad

Chocolate mousse or White cheese with
cider confit or Traditional Norman pie

Norman cheese in supplement : 1.00 €

Price per person

Pont-l'Évêque cheese with mixed salad
farmhouse cheese with raw milk - PDO
Cheese dairy Martin in heart of the Pays-d'Auge

*As an accompaniment to your dishes,
Pan-fried green beans and potatoes cooked in Pommeau*

TROU NORMAND 3.00 €

Service and taxes included. Price per person.

Apple sorbet and Calvados

MENU AUGERON 28.00 €

Except drinks. Service and taxes included. Price per person.

Duck foie gras with spicy gingerbread or
Puff pastry pillow of chitterlings sausage and apple or
Salmon tartare with chicory

Duck leg confit sauce Pommeau or
Sea bream with thyme on a bed of leeks or
Tender veal with mushroom sauce

Platter of three cheeses from Normandy
with mixed salad

Rich chocolate brownie topped with cream
of Calvados or Crunchy caramelized apple pie or
Poached pear with hot chocolate

MENU NORMAND 24.00 €

Except drinks. Service and taxes included. Price per person.

Savoury black pudding and apple terrine or
Gourmet salad with foie gras or
Poached eggs country-style

Guinea fowl supreme in norman sauce or
Choice salmon served with lemon creamy sauce or
Grandma's tender beef braised in a blend of cider
and honey

Crispy filo parcel of Pont-l'Évêque
with mixed salad

White cheese crumble with salted butter caramel or
Traditional Norman rice
pudding served with soft brioche

FIXED PRICE DRINKS

Service and taxes included. Price per person.

Package 1 : 5.80 €

Aperitif : Kir white wine and blackcurrant
Cider and coffee

Package 1 : 6.70 €

Aperitif : Norman Kir (cider and blackcurrant)
Red wine and coffee

Package 2 : 7.80 €

Aperitif : Pommeau de Normandie
Cider, red wine and coffee

Package 3 : 9.90 €

Aperitif : Cocktail des Tonneaux
farm cider, Bordeaux red wine
Evian water and coffee

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