bienvenue chez
welcome to pomze

Autumn …
2019

Starters *12 €*

Rubinette apple and pumpkin velouté, crispy fig ravioli with buttermilk

Fried gried tomatoes, shrimp remoulade, house smoked salmon, granny smith and horseradish

Black pudding pastilla with confite reine de reinette apples

Quail egg ravioli with butternut squash.

Cold Foie gras with green pepper brioche and apple-pear chutney + 9 €

Main courses *29 €*

Red label salmon with Chasselas grape brown butter and parsnip

Cider braised veal cheek with pomegranate molasses and sweet potato

Breast of guinea fowl with red cabbage, elstar apple and turnip mostarda

Pan seared bass in Brittany cider mussel chowder, rutabaga cream

Beef tenderloin with red onions, pommes Anna and bone marrow gremolata + 9 €

Cheese & Desserts *11 €*

Cheese of the month selected for us by local fromagerie : Shropshire – cow - Michel Fouchereau MOF *Fromagerie d'Auteuil , and* a glass of Pommeau Christian Drouin – Pays d'Auge (6 cl) selected to pair with your cheese + 4,5 €

From Quiberon to Cortland apple pie shortbread with buttermilk icecream

Pomze layered caramelised apple tarte Tatin with crème fraîche

Fried brioche with dark chocolate and Calvados

Apple and pear cheesecake with hazelnut crumble

« Tout Pomze » coffee and an all apple inspired trio of treats + 2 €

Lunch and Dinner : starter + main course or main course + dessert 34 €

(To choose from the menu, supplement not included)

Today's choice lunch and dinner : starter + main course + dessert 38 €

(Our daily selection, price per person, no changes possible)

Starter, main and dessert, vegetarian or vegan of the day upon request

Cider tasting at lunch or dinner

3 glasses (14 cl) of cider carefully choosen to accompany your meal 14,50 €

Want to know more about the origin of our products ? Just ask the team

This sign indicates gluten-free dishes. For more information, please ask us *All dishes are home-made from fresh products*

Net price and service included.