

Les Nymphéas

Group menus 2022 – from 20 persons

Unique choice for the whole group (same starter, same dish, same desert)

Menu Jardin à 24.00 €

Main course, dessert and drinks identical for the whole group.

Chicken Vallée d'Auge

Day's fish beurre blanc

Monet seafood salad

Smoked salmon and crayfish, topped with caviar over green salad, tomato, avocado, green beans, mushrooms and asparagus heads.

Nymphéas assorted meat salad

Fillet of duck breast, ham, egg, emmental cheese, mushrooms and green salad.

Apple tart, custard sauce

Morello tart, chantilly cream

¼ country wine, mineral water and coffee

Menu Monet à 28.50 €

Main course, dessert and drinks identical for the whole group

Rabbit pie

Duck with turnips

Chicken supreme with onions

Beef mode like Marthe BUTLER

Fishes duos at the creole style

Mélanie's foliated pancake and stewed fruit of season.

Chocolate cake

Sumptuous chocolate cream and orange madeleine.

Banana ice-cream and lemon madeleine

¼ country wine, mineral water and coffee

Open every day from 9:00AM to 6:00PM

From April the 1st to November the 1st, 2022

Booking conditions

Capacity : 60 in the dining-room and 50 in the patio

-Minimum requested : 20 persons

- Unique menu for the whole group : same first and second dish and same dessert
 - Choice of menu needed at least 15 days before.
- **A deposit of 200,00 €** payable by cheque or bank transfer will validate your reservation.
Payment: cash, visa card, cheque in euros, bank transfer.

For groups from 20 persons one extra free meal for each group of 20 paying people.

We accept cancellation until two weeks before the date, the account will be refund until this date, not after. Pax number can be change until the day before.

Evening privatisation : please contact us

For group reservation please contact us :

06 45 47 26 35

restaurantlesnymphéas@gmail.com

Les Nymphéas

Menus Groupes 2022 – à partir de 20 personnes

Choix unique pour tout le groupe (même entrée, même plat, même dessert)

Menu Normand à 29.50 €

Starter, main course, dessert and drinks identical for the whole group.

Richelieu meat pie
Vegetable cream of of the garden
Smoked salmon with light cream sauce
Vegetable terrine served with tartare sauce
Aspic eggs with ham and vegetables on fresh green salad.

Chicken « Vallée d'Auge »
Braised beef with cider and carrots
Confit of duck leg
Duo of fishes with asparagus cream sauce (fresh fish according to arrival)

Apple tart with custard sauce
Morello tart with Chantilly cream
Apple sorbet drizzled with Calvados
Pear sorbet drizzled with a pear liquor

¼ country wine, mineral water and coffee.

Menu Terroir à 35.00 €

Starter, Main course, dessert and drinks identical for the whole group.

Duck terrine with green pepper
Rillettes of salmon and avocado
Vol-au-vent with snails
Poached egg and Chanterelle as per Mallarmé

Guinea fowl supreme with forest aromas
Lamb braised in oven and summer vegetables
Hake and salmon duo with basil
Pork cheek confit with honey
Veal stuffed with olives
Duo of fishes at the Monet creole style (fresh fish according to arrival)

Bavarian cream cake flavoured with fruit
Blueberry tart topped with meringue
Dark chocolate moelleux on French custard
White chocolate moelleux

En gras : *Plats issus des recettes de Claude Monet*

Extra charges per person

Cheese plate : **4 €**
Kir normand or pommeau or cider glass: **3 €**
Trou normand (apple sorbet and Calvados): **5 €**
Bordeaux rouge or Muscadet sur Lie : **3€**
Champagne : **5 €** (one bottle for 7)
Side dish: seasonal vegetables

Menu Enfant à 9.50 € **(jusqu'à 12 ans)**

Assiette de crudités
Poulet, jambon ou nuggets servi avec des frites
Glace fraise-vanille ou chocolat-vanille ou Fruit
Une boisson

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