



CHÂTEAU D'AUDRIEU



## STARTERS

Salmon in beetroot marinade, lightly candied with salt,  
citrus fruits vinaigrette

28€

Vernal homemade gnocchi,  
matured Parmigiano Reggiano emulsion

25€

Fresh peas, strawberry and mint,  
sour peas coulis and fresh goat cheese

22€

Asnelles' oysters n°3 "La Calvadosienne"  
grilled with herbs from our garden

20€

Good quality homely fare pâté en croute, veal and duck  
cooked with pistachios, fine stuffing

17€

## FISHES

Salted butter & lobster fricassee  
linguine with lobster sauce  
60€

A piece of turbot grilled on the fishbone,  
caponata of vegetables with candied confit lemon  
45€

Roasted John Dory, peas with Isigny butter  
and Noilly-Prat emulsion  
35€

Ember-grilled octopus,  
saffron risotto cooked like paella  
30€

Pollack Penko crust,  
cooked like a bourride  
25€

## MEATS

Sauteed sweetbreads, deglazed with cider vinegar,  
apples and small vegetables, flavoured juice  
45€

Ember-grilled Normand beef fillet,  
macaroni and tomme gratin  
40€

Beef tartare, seasoned at your convenience:  
Traditional or olive oil, pistou, parmesan  
and served with french fries  
35€

Normandy poultry fillet cooked with roast juice,  
Créance carrots country recipe  
32€

From Le Bessin Farm pig rib, gravy from its drippings  
and casserole of vegetables from our market gardeners  
30€



## TO SHARE IN DUO

Normand leg of lamb, glazed with Château d'Audrieu  
honey and sweet pepper

Zita macaroni gratin with spring salad  
*100€*

## CHEESES

Local cheeses selected by the Chef  
*19€*

## DESSERTS

Honey fruit gratin and chouchen from our bees  
*18€*

The Classic Saint Honoré cake from Le Séran with Bourbon vanilla  
*18€*

Floating island and pistachio custard  
*18€*

Dark chocolate 70% delicacy  
and chocolate ice cream  
*18€*

Coffee topped with whipped cream, Robusta ice cream  
*18€*

