



Tous nos plats sont faits maison
Taxes et services compris - Prix nets en euros

LA DÉCOUVERTE

75

Duck foie gras Ravioli, asparagus cooked
on embers, strong gravy

or

Piece of char seaweed-marinated, cucumber jelly,
Caviar from Aquitaine

Gurnard fillet delicately braised, roots and light fish soup

or

Blackcurrant crusted duck breast,
beet in all its forms, berry juice

Cheeses from Jean-Yves Bordier, served on the tray

Crispy rice pudding, salted butter caramel and cinnamon



THE TWO FOLLOWING TASTING MENUS ARE SERVED
TO THE ENTIRE TABLE

LE GOURMET

85

Cooled authentic Lobster, squized apple and celeriac

Pan-fried scallops served with endives, variation of citrus

Beef fillet cooked in the pan, celeriac mousseline,
hazelnut- licorice flavor

Cheeses from Jean-Yves Bordier, served on the tray

Confité Apple with Calvados flavor,
Norman shortbread, apple freshness

L'ÉPICURIEN

105

Dégustation en sept étapes selon l'inspiration du Chef



ENTRÉES

Piece of char seaweed-marinated, cucumber jelly,
Caviar from Aquitaine

28

Duck foie gras Ravioli, asparagus cooked on embers, strong gravy

32

Cooled authentic Lobster, squized apple and celeriac

38

POISSONS

Gurnard fillet delicately braised, roots and light fish soup

30

Steamed pearl cod, confite trevise, caper and lemon,
sweet garlic emulsion

34

Pan-fried scallops, served with endives, variation of citrus

36

VIANDES

Blackcurrant crusted duck breast,
beet in all its forms, berry juice

32

Beef fillter cooked in the pan, celeriac mousseline,
hazelnut, licorice flavor

38

Veal chop roasted with salted butter,
glazed asparagus with meat juice

45



FROMAGES

Cheeses from Jean-Yves Bordier, served on the tray

18

15 minutes are required for our Pastry Chef to prepare the desserts

DESSERTS

Norman style rice pudding, salted butter caramel and cinnamon

19

Confité Apple confite with Calvados flavor,
Norman shortbread, apple freshness

19

Variation of chocolate, gianduja flavor

19

