

CHEF OLIVIER BARBARIN OFFERS YOU THE TWO  
FOLLOWING TASTING MENUS ARE SERVED  
TO ALL GUESTS ON THE SAME TABLE

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THE DISCOVERY

75

Spring mushrooms Freeky risotto,  
pan-fried Foie Gras, emulsion with scents of undergrowth

OR

Fricassee Snails, Barigoule vegetables,  
poached egg from Roseline and Dominique, sweet garlic emulsion

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Roasted John Dory in butter, peanuts mousse and fried garlic,  
ginger and lemongrass sauce with lemon oil

OR

Normandy poultry supreme, rhubarb declination,  
crunchy vegetables from Vaux-sur-Aure, sour cream of rhubarb

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Cheeses from Jean-Yves Bordier, Master refiner in Saint-Malo

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Shortbread from Brittany with citrus fruit,  
orange jelly creamy lemon, pomelo pulp and lime sorbet



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THE GOURMET

85

Oysters n °3 from Asnelles, cucumber and Sturia caviar,  
cream of watercress and iodined espuma

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Fillet of turbot cooked with Champagne and butter of the long fields,  
seasonal vegetables from Maud and Bruno,  
slightly creamy Champagne sauce

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Braised rack of lamb with tasty spices tandoori,  
goat cheese, faisselle, mint, cucumber and spice juice

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Cheeses from Jean-Yves Bordier, Master refiner in Saint-Malo

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The Parisian flan creamy served with Madagascar vanilla  
seasonal red fruits, soft vanilla ice cream

L'ÉPICURIEN

105

Chef inspiration menu in 7 steps



## THE CARTE OF OUR CHEF OLIVIER BARBARIN

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### STARTERS

Spring mushrooms Freeky risotto,  
pan-fried Foie Gras, emulsion with scents of undergrowth  
38

Fricassee Snails, Barigoule vegetables,  
poached egg from Roseline and Dominique, sweet garlic emulsion  
28

Oysters n°3 from Asnelles, cucumber and Sturia caviar,  
cream of watercress and iodined espuma  
32

### FISHES

Fillet of turbot cooked with Champagne and butter of the long fields,  
seasonal vegetables from Maud and Bruno,  
slightly creamy Champagne sauce  
40

Roasted John Dory in butter, peanuts mousse and fried garlic,  
ginger and lemongrass sauce with lemon oil  
35

Snacked Dublin bay prawns, sweet potatoes gratin,  
passion fruit dressing and coconut cream emulsion  
45

### MEATS

Braised rack of lamb with tasty spices tandoori,  
goat cheese, faisselle, mint, cucumber and spice juice  
38

Normandy poultry supreme, rhubarb declination,  
crunchy vegetables from Vaux-sur-Aure, sour cream of rhubarb  
30

Roasted beef fillet with strawberry crust, peas,  
strawberries and mint from the garden,  
peas mousseline, strawberry short juice  
35



## CHEESES

Cheeses from Jean-Yves Bordier,  
Master refiner in Saint-Malo

18

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

## DESSERTS

70% chocolate tart served just warm, dark chocolate ice cream

19

The creamy parisien flan served with Madagascar vanilla  
seasonal red fruits, soft vanilla ice cream

19

Shortbread from Brittany with citrus fruit,  
orange jelly creamy lemon, pomelo pulp and lime sorbet

19

