

THE FOLLOWING TASTING MENU  
IS SERVED TO THE ENTIRE TABLE

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THE DISCOVERY

75

Natural Half-cooked Foie gras,  
acidulous fruits like Alice's way

ou

Fillet of mackerel and fresh cheese with herbs,  
refreshed with a tomato gazpacho and pineapple

Snacked sea bream from our coasts on scales,  
fennel and artichoke prepared in barigoule with saffron from Normandy,  
cooking juice on the idea of a virgin sauce

ou

The poultry supreme with rhubarb, summer fruits,  
vegetables from Maud and Bruno with herbs broth from our garden

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

The Tomato and the strawberry worked like a tartar,  
gazpacho around a basil syrup,  
strawberry sorbet and Asnelles shortbread



THE TWO FOLLOWING TASTING MENUS  
ARE SERVED TO THE ENTIRE TABLE

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THE GOURMET

85

Smoked salmon cooked at low temperature,  
raw cream with sorrel from our garden,  
zucchini caviar

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Roasted blue lobster with half-salt butter in a casserole, apricots and  
small vegetables, white butter sauce flavored with fresh pesto

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Normand beef tenderloin sautéed with thyme, pan-fried foie gras and summer  
truffle, potatoes with Tomme cheese and farmhouse cream,  
Bordelaise sauce

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

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Poached apricot with rosemary, curd of raw sheep,  
honey and pollen from the castle,  
caramelised French toast and honey ice cream

THE EPICURIEN

105

Chef inspiration Menu in 7 steps



## THE CARTE OF OUR CHEF OLIVIER BARBARIN

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### STARTERS

Smoked salmon cooked at low temperature, raw cream with sorrel  
from our garden, zucchini caviar

30

Natural Half-cooked Foie gras, acidulous fruits like Alice's way

28

Fillet of mackerel and fresh cheese with herbs,  
refreshed with a tomato gazpacho and pineapple

25

### 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 blue lobster with half-salt butter in a casserole, apricots and  
small vegetables, white butter sauce flavored with fresh pesto

38

Snacked sea bream from our coasts on scales,  
fennel and artichoke prepared in barigoule with saffron from Normandy,  
cooking juice on the idea of a virgin sauce

30

### MEATS

Normand beef tenderloin sautéed with thyme, pan-fried foie gras and summer  
truffle, potatoes with Tomme cheese and farmhouse cream,  
Bordelaise sauce

38

Roasted pork loin with smoked hay from Orbois, sweetness of young onions  
and carrots, sliced thyme juice

35

The poultry supreme with rhubarb, summer fruits,  
vegetables from Maud and Bruno with herbs broth from our garden

28



## CHEESES

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

18

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

## DESSERTS

Poached apricot with rosemary, curd of raw sheep,  
honey and pollen from the castle,  
caramelised French toast and honey ice cream

19

The Tomato and the strawberry worked like a tartar,  
gazpacho around a basil syrup,  
strawberry sorbet and Asnelles shortbread

19

The peach in infusion of elderberry, fennel, and verbena,  
peach sorbet and lace tile with Velay verbena

19

