

THE FOLLOWING TASTING MENU  
IS SERVED TO THE ENTIRE TABLE

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THE DISCOVERY

75

Gravelax scallop, lightly smoked, marinade of beetroots,  
red cabbage and cider vinegar, roasted buckwheat

ou

Stir fried foie gras, variation of quince confit and honey roasted quince,  
sweat and sour gravy

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Pollock with Normand wheat beer, white asparagus and confite salsify,  
look a like beurre blanc sauce

ou

Grenadine of veal cooked in the pan,  
glazed roots in Cadres Noir du Percheron honey,  
sweet and sour gravy

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

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Chocolate delicacy, passion fruit flavoured, black chocolate ice cream



THE TWO FOLLOWING TASTING MENUS  
ARE SERVED TO THE ENTIRE TABLE

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THE GOURMET

85

Tartar of lamb and oyster from the Bessin, crunchy vegetables,  
Wasabi sour cream

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Flounder with frothy butter, roasted on the fishbone, drop of sprout,  
well seasoned meat gravy

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Pigeon stewed with thyme, seared on the ember, stir fried cereals,  
squash seed and roasted sunflower

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

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Soft apple with slightly salted butter caramel,  
apple and calvados sorbet

THE EPICURIEN

105

Chef inspiration Menu in 7 steps



## THE CARTE OF OUR CHEF OLIVIER BARBARIN

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### STARTERS

Tartar of lamb and oyster from the Bessin, crunchy vegetables,  
Wasabi sour cream  
25

Gravelax scallop, lightly smoked, marinade of beetroots,  
red cabbage and cider vinegar, roasted buckwheat  
28

Stir fried foie gras, variation of quince confit and honey roasted quince,  
sweat and sour gravy  
30

### FISHES

Pollock with Normand wheat beer, white asparagus and confite salsify,  
look a like beurre blanc sauce  
32

Flounder with frothy butter, roasted on the fishbone,  
drop of sprout, well seasoned meat gravy  
40

Fillet of sole darken from a slightly salted butter,  
glazed parsnip and lard confit  
35

### MEATS

Poultry Supreme from the Manche with yellow wine,  
prepared in accordance with Babeth, white asparagus and leek confit  
28

Pigeon stewed with thyme, seared on the ember, stir fried cereals,  
squash seed and roasted sunflower  
38

Grenadine of veal cooked in the pan,  
glazed roots in Cadres Noir du Percheron honey, sweet and sour gravy  
32



## 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

Orange and yuzu tart, green lemon lace biscuit, lemon sorbet

19

Chocolate delicacy, passion fruit flavoured, black chocolate ice cream

19

Soft apple with slightly salted butter caramel, apple and calvados sorbet

19