

Menu Gourmand at 42 euros

Seasonal Garden Salad with Country ham and Toast Camembert.
Salmon Marinated with Fresh Herbs, Pureed Eggplant and Tomato Gaspacho.
6 Oysters N°3 of St Vaast de Normandie.
Foie Gras Poached in Spiced Maury Wine, Served with Apple and Fig Chutney.

** Why not try a glass of our Pacherenc 9,50€ for 12C cl **

Duck Breast Roasted in Cider Apple Juice.
Beef Marinated and Roasted with Mix Herbs.
Cod with Cream and Fresh Herbs.
Ramekin of Fine Fish Served with Vegetables From the Market.

Cheese Plate 3 pcs From Normandy Bocage.
** Extra Charge 5 € **

Dark Chocolate Mousse, Almond Sponge Cake Served with Spice Creme Anglaise.
Apple Baked in Filo Pastry, with Caramel Sauce and Vanilla Ice Cream.
Gratin of Seasonal Fruits with Almond and Calvados Cream.
Trou Normand / Colonel.

Menu at 34 euros

To choose from the menu at 42 euros

Starter + Main Course
or
Main Course + Cheese or Dessert

Depending on availability of produce certain dishes may be modified,
all our dishes are home - made with fresh products.



Please ; tell us your food allergies before ordering.