

Menu Gourmand at 43 euros

Amuse bouche.

Seasonal Garden Salad with Country ham and Toast Camembert.
Salmon Marinated with Fresh Herbs, Pureed Eggplant and Tomato Gaspacho.
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 **

6 Oysters N°3 of St Vaast de Normandie.
9 Oysters N°3 of St Vaast de Normandie. * Extra Charge 5 € *
12 Oysters N°3 of St Vaast de Normandie. * Extra Charge 9 € *

Apple refresher with Calvados and Cinnamon.

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 € **

Fruit Salad in Green Tea Broth with Lychee Raspberry Sorbet.
Apple Baked in Filo Pastry, with Caramel Sauce and Vanilla Ice Cream.
Alcoholic Sorbet Trilogy.
Chocolate Dessert Surprise.

Menu at 36 euros

To choose from the menu at 43 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.