

OYSTERS, SEAFOOD & SHELLFISH

OYSTER n°2 from Thomas Lenoir, Chausey Islands	BY 6	20 €
	BY 9	30 €
	BY 12	40 €

LES ENTRÉES



TOMATO Gaspacho as virgin Mary, burrata, lovage herb and lime sorbet	23 €
SAINT MICHAEL MONT BOUCHOT MUSSELS Stuffed Conchiglioni pasta Mariniers jus with Daufresne's organic cider	24 €
CRAB Shred crab meat with asiatic coriander, vegetable stocks Pickles vegetables, marinated iceberg lettuce	26 €
ORGANIC PERFECT EGG OF LA FERME GALOBIO Organic perfect egg with its seasoning, leeks with French dressing and coulis	20 €

LES PLATS



SOLE Cooked meunière, pak choï leaves and potato syphon, nutmeg	42 €
POLLOCK Seared à la plancha, spelled cooked like a risotto, confit lemon and shellfish Salicornia herb emulsion	32 €
DUCKLING Breast with spice jus, turnip with tarragon, carrot mash with orange	34 €
LAMB Rack of lamb, olive and lemon crust, smoked aubergine caviar Vegetables, garlic emulsion	36 €

LES DESSERTS



NORMAN CHEESE PLATTER Peach chutney and green salad	12 €
CHOCOLATE, PEANUTS & CARAMEL Salted butter caramel, caramelized peanuts, peanut ice cream	14 €
PUFF PASTRY BOTTON APPEL TART Borniambuc's Farm cream, Calvados ice cream (to be order at the beginning of your meal)	14 €
JASMINE PANACOTTA, RASPBERRY & LITCHEE Panacotta infused with jasmine tea, letchee & raspberry salad, lemon crumble	14 €

Matthieu POULEUR, Chef des cuisines, et ses équipes vous souhaitent un agréable moment.

Prix nets, taxes et service compris