

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

SPIDER CRAB Avocado and curry	54
SEA SCALLOP Leeks and lemon bergamot	62
SALSIFY Bacon and melanosporum truffle	58
SOLE Watercress, caviar	78
PIGEON Beer and root vegetables	72
CHEESEBOARD Norman matured cheeses	24
PAVLOVA Citrus fruits, Borniambuc cream	
PINEAPPLE Coconut and honey	24

MENU DESIGNED BY MATTHIEU
POULEUR, CHEF OF THE
COLLECTION SAINT-SIMÉON
CUISINES, AND HIS BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butcher in France.

Allergens and gluten information are available on request.



NUANCES

3 COURSES • 90€

Served only for lunch

SALSIFY | Bacon and melanosporum truffle

SEA SCALLOP | Leeks, and lemon bergamot

PINEAPPLE | Coconut and honey

4 COURSES • 110€

Excluding Saturday night and bank holidays

SALSIFY | Bacon and melanosporum truffle

SEA SCALLOP | Leeks and lemon bergamot

PAVLOVA | Citrus fruits, Borniambuc cream

PINEAPPLE | Coconut and honey

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

SALSIFY | Bacon and melanosporum truffle

SEA SCALLOP | Leeks and lemon bergamot

PIGEON | Beer and root vegetables

CHEESEBOARD | Norman matured cheeses

PAVLOVA | Citrus fruits, Borniambuc cream

PINEAPPLE | Coconut and honey