

## From 12:30 to 13:30 and from 19:15 to 21:30

## STARTER

Selection of season vegetables cooked and raw, houmous and crunchy sesame 14  $\in$  French toast with Camembert cheese, mesclun salad, vegetables savings and cider vinaigrette 14  $\in$  Organic egg cooked with low heat, warm potato salad with haddock and watercress cream 15  $\in$  Trout tartar like gravlax, fresh cuncumber with mint and Normandy goat cheese 15  $\in$  Pré d'Auge snails with wood garlic, Paris mushroom thinly diced, croutons and herb salad 16  $\in$ 

## MAIN COURSE

Creamed fregola sarda with velvet crab bisque, parmesan cheese, green asparagus and sorrels

Roasted cod fillet, lacquered with blood orange, carrot cream, roasted fennel and olives

25 €

Roasted sea bream, Basmati rice, spring baby vegetables and velouté

22 €

Confit lamb shoulder medaillon, mild spices, mushy peas, spring onion, roasted baby potatoes

Half coquelet, roasted breast, grilled zucchini and leg then pressed, aubergine caviar, estragon

Grilled Noman beef ribeyes steak with jus, mousseline potato and carrot, roasted spring onion

29 €

Seafood platter, for 1 person (order to be made on the eve before noon)

70 €

Oysters, bulots, brown-crab, langoustines, prawn. Half lobster supplement: 25 €

## DESSERT

Selection of Normandy Cheeses, garnish and mesclun salad	8€
Unpasteurized Camembert cloud, dry fruits and apple with cider vinegar	8€
Fresh fruit platter and sorbet	7€
Biscuit with diplomat cream infused with Tonka beans, strawberries and rhubarb sorbet	9€
Coconut cheesecake with combava zester, mango sorbet	9€
Chou pastries with cocoa, passion fruit heart, milk chocolate ganache and hazelnut ice cream	9€

