

MENU

Our menu can be adapted to any dietary request in case of allergy or intolerance, do not hesitate to ask your Maître d'hôtel.

Impressions Marines Menu • 90€

Excluding Fridays, Saturdays and bank holidays

Impressions Gourmandes Menu • 145€

Both menus are served until 1:15pm for lunch and 9:15pm for dinner

LA CARTE

STARTER

Salmon from Isigny, fennel and Granny Smith apple	62
Shellfish, beluga lentils and caviar	56
Artichoke, Bayeux ham and lovage	52

FISH & SHELLFISH

Lobster, tomato and tarragon from Mexico	82
Turbot, chard and cockles	72
Red mullet, beans and black garlic	64

MEAT AND POULTRY

Guinea fowl from Le Prieuré, white asparagus and morels	68
Norman beef fillet and its skirt, extra fine green beans and cherry	70

CHEESE

Selection of matured Normandy cheese trolley	24
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PUDDING

For your convenience, we invite you to order your dessert at the beginning of the meal.

Strawberry, criste marine and cream from Borniambuc	24
Organic Lemon, kalamansi and combawa	24
Rhubarb, elder	24

CARTE CREATED BY CHEF MATTHIEU POULEUR,
AND HIS BRIGADE
DESSERT CREATED BY EMMANUELLE GARNIER

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.
Price net, taxes and service included.

