

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 80€

Excluding Saturdays and bank holidays

● Impressions Gourmandes Menu • 140€

Served until 13h15 for lunch and 21h15 for dinner

LA CARTE

STARTER

- Green asparagus with spituline algae 54
- Lobster with peas 62
- ◆ Mackerel, Baeri royale Petrossian Caviar 52

FISH & SHELLFISH

- ◆ Langoustine, propolis pollen 74
- Sole, shrimp 68
- ◆ Turbot, carrots and gomasio 68

MEAT AND POULTRY

- Pigeon with beer 70
- Veal, artichoke and coriander 70

CHEESE

- Selection of matured Normandy cheese trolley 20

PUDDING

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

- ◆ Buckwheat and algae Soufflé 24
- Chocolate, quinoa and savory 24
- Rhubarb, pine nuts and lemon balm 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.

