

## 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

Green asparagus, yuzu and trout eggs	50
Shellfish, beluga lentils and caviar	56
Artichoke, Bayeux ham and wild garlic	52

### FISH & SHELLFISH

Sole, smoked eel and peas	72
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, turnip and wild garlic	68

### CHEESE

Selection of matured Normandy cheese trolley	24
--	----

### 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.

