

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER (price per person) 70 €
1 brown crab, 6 oysters, 6 langoustines, 10 prawns, 200g whelks
Extra lobster *Price subject to seasonality*
To be ordered prior 6pm, the day before your reservation

OYSTERS n°3 from Lenoir-Thomas, Îles de Chausey

By 6	20 €
By 9	30 €
By 12	40 €

LES ENTRÉES



TOMATO CARPACCIO 24 €
Burrata, lovage oil, fried shallot

PEAS VELOUTÉ 21 €
Perfect organic egg from Galobio, ham from La Manche

FLAME ROASTED LANGOUSTINES IN SHELL 24 €
White butter with herbs, steamed peas

LES PLATS



ROASTED DUCK 32 €
Fennel and its purée, liquorice sabayon, cider caramel

ROASTED MONKFISH 36 €
Asparagus from the Landes and black cardamom, Andouille from Vire, wild garlic virgin sauce

FLAME GRILLED SQUID 32 €
Conchiglioni paëlla and gambas

PRIME RIB OF NORMAN BEEF (for 2 people, 30 minutes wait) 92 €
Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne

LES DESSERTS



PLATE OF NORMAN CHEESE 12 €
Chutney with salad

PROFITEROLES 14 €
Vanilla ice cream

FINE APPLE TART (to be ordered before your meal) 14 €
Borniambuc House's farm cream, Calvados ice cream

STRAWBERRIES 14 €
Rhubarb and lemon vanilla emulsion

Net rates, taxes and service included

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.