

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD TASTING PLATTER (price per person) 60 €
Extra lobster Price subject to seasonality
To be ordered prior 6:00pm, the day before your reservation

OYSTERS n°3 - Organic from Lenoir-Thomas, Chausey islands	6 Pcs	20 €
	9 Pcs	30 €
	12 Pcs	40 €

LES ENTRÉES



BURRATA Old tomato tartare and lovage gazpacho	24 €
FIREPLACE SMOKED MACKEREL Ratte potato salad and its condiments	21 €
SEA BREAM CARPACCIO Ginger carrot vinaigrette and vegetable pickles	23 €
MIMOSA-STYLE GREEN ASPARGUS Organic soft-boiled egg from Galobio and wild garlic sabayon	25 €

LES PLATS



ROASTED POLLACK Marinated eggplant and its caviar, pine nuts and savory virgin sauce	32 €
RACK OF LAMB French peas, garlic emulsion and thyme jus	36 €
GRENOBLOISE-STYLE RAY WING Glazed artichoke with barigoule vinaigrette	32 €
MONKFISH TAIL WITH PIQUILLOS Vegetables tian, pepper coulis and basil oil	34 €
PRIME RIB OF BEEF (for 2 people, 30 minutes wait) Pont-neuf potatoes, lettuce and cider Béarnaise sauce	90 €

LES DESSERTS



PLATE OF NORMAN CHEESE Chutney with salad	12 €
CHEESECAKE Strawberry and verbena from our garden	14 €
FINE APPLE TART Borniambuc House's farm cream, Calvados ice cream (order before the meal)	14 €
FINGER CHOCOLATE 64% chocolate from Madagascar and popcorn	14 €

Net prices, taxes and service included