

OYSTERS, SEAFOOD & SHELLFISH




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

OYSTERS n°3 from Blainville-sur-Mer	By 6	20 €
	By 9	30 €
	By 12	40 €



SIDES DISHES

"Camembert" Mac & Cheese	10 €
Homemade French fries	10 €
Green salad	8 €

LES ENTRÉES

		
RED MULLET FILLET		25 €
Linguine with tomato, aubergine dip		
MACKEREL SALAD		24 €
Mustard potatoes		
 RED QUINOA WITH CITRUS FRUIT		23 €
Avocado and fried croutons		
 TOMATO TARTAR WITH BASIL		24 €
Burrata, vinaigrette, pistou, shallot chips		

LES PLATS

		
FARMHOUSE POULTRY VALLÉE D'AUGE STYLE		36 €
Rolled darphin potatoes		
COD LOIN		34 €
Ratatouille, risotto, "sauce vierge"		
PRIME RIB OF NORMAN BEEF (for 2 people, 30 minutes wait)		93 €
Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne		
VEAL RIB		45 €
Sautéed girolles, potatoes, veal jus		
HONFLEUR POT (fish, and mussels)		36 €
Normandy saffron from Madame Guerard's risotto, "beurre blanc"		
DUCK FILLET		34 €
Panisse, pan-fried courgettes, Normandy cider caramel		
 BUCKWHEAT CRUMBLE		26 €
With vegetables		

LES DESSERTS

		
PLATE OF NORMAN CHEESE		12 €

TO BE ORDERED BEFORE YOUR MEAL

FRUIT AND NUT ICED NOUGAT	14 €
Seasonal fruit coulis	
FINE APPLE TART	14 €
Borniambuc House's farm cream, Calvados ice cream	
SAVARIN WITH CITRUS FRUITS AND SWEET SPICES	14 €
Vanilla whipped cream with red fruits	

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.