

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	8 €
Homemade French fries	7 €
Green salad	4 €

LES ENTRÉES



✓ REFRESHED GREEN PEAS VELOUTÉ	25 €
Noémie's fresh goat's cheese, croutons	
POTATO SALAD	24 €
In vinaigrette, chimney-smoked mackerel, mustard sabayon	
GREEN ASPARAGUS	26 €
Perfect eggs from Marie's, Sailor's sausage, parmesan, hazelnut vinaigrette	
✓ RED QUINOA WITH CITRUS FRUIT	22 €
Avocado and fried croutons	

LES PLATS



FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	34 €
Rolled darphin potatoes	
ROAST MONKFISH	33 €
Garnished with Vire andouille sausage, asparagus, mushrooms and apple jus	
PRIME RIB OF NORMAN BEEF (for 2 people, 30 minutes wait)	93 €
Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne	
ROAST VEAL FILLET	37 €
Hay smoked, new potatoes and peas	
HONFLEUR POT	36 €
Green peas, broad beans and potatoes	
✓ ASPARAGUS CRUMBLE	26 €
Parmesan	

LES DESSERTS



PLATE OF NORMAN CHEESE	12 €
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TO BE ORDERED BEFORE YOUR MEAL

PROFITEROLES	14 €
Vanilla ice cream	
FINE APPLE TART	14 €
Borniambusc 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.