

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

CREAM OF CELERIAC 22 €

Galobio organic perfect egg, smoked haddock, celery chips

GRAVLAX STYLE ISIGNY SALMON 24 €

Eggplant caviar with pine nuts and preserved lemon, bell pepper coulis and vegetable pickles

RED QUINOA WITH CITRUS FRUIT 20 €

Avocado and fried croutons

LES PLATS



TUNA LOIN 32 €

Marinated in Normandy cider, bell peppers and courgettes, « Pommée » sabayon

ROAST RACK OF LAMB 36 €

Tian of vegetables, sauce vierge, thyme jus

PLANCHA-GRILLED HADDOCK 30 €

Artichoke and small potatoes, old-fashioned mustard sauce

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

COFFEE AND BROWN SUGAR TART 14 €

Orange and cardamom ice cream

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.