

## MENU

In case of allergies or food intolerances, our menu can be adapted. Please ask our Maître d'Hôtel.

- ◆ Impressions Marines • 80€  
*Not available on Saturday night and bank holidays*

## À LA CARTE MENU

### STARTER

- Crab, avocado and grapefruit 🌿 60
- ◆ Mackerel, « perle noire » caviar 🌿 54
- Sea Scallops, Jérusalem artichokes 🌿 58

### FISH AND SHELLFISH

- Sole from Dieppe 🌿 65
- ◆ John-dory, lemongrass broth 🌿 68

### MEAT AND FOWL

- Beer pigeon 70
- Beef, shell and carrot 🌿 74

### CHEESE

- ◆ Fried camembert 22
- Trolley of selected ripened norman cheeses 🌿 20

### DESSERT

For your comfort, we invite you to order your dessert at the beginning of your meal

- ◆ Chocolate ginger seaweed 🌿 24
- Pineapple, garden sage and coconut 24
- Apple aloe vera verbena 🌿 24

## MENU CREATED BY CHEF MATTHIEU POULEUR, AND HIS BRIGADE

All our dishes are « homemade » and cooked with raw commodities.  
All our meats and poultry are from French origin.  
Allergen information is available upon request.  
Net rates, VAT and service included.

