

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

GRAPE TOMATO Garden herbs	52
LOBSTER Bacon, Paimpol beans	72
SOLE Carrots, coconut, lovage	72
RED MULLET Eggplant, fish soup	65
GUINEA FOWL Bell peppers, corn, wild thyme	68
CHEESEBOARD Norman matured cheeses	24
WAFER Fig, lemon balm, pommeau	
PARFAIT Amarula, jivara, coconut	24

MENU DESIGNED BY MATTHIEU
POULEUR, CHEF OF THE
COLLECTION SAINT-SIMÉON
CUISINES, AND HIS BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butchered in France.

Allergens and gluten information are available on request.

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.



NUANCES

3 COURSES • 90€

Served only for lunch

GRAPE TOMATO | Garden herbs

SOLE | Carrots, coconut, lovage

PARFAIT | Amarula, jivara, coconut

4 COURSES • 110€

Excluding Saturday night, and bank holidays

GRAPE TOMATO | Garden herbs

SOLE | Carrots, coconut, lovage

WAFER | Fig, lemon balm, pommeau

PARFAIT | Amarula, jivara, coconut

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

GRAPE TOMATO | Garden herbs

SOLE | Carrots, coconut, lovage

GUINEA FOWL | Bell peppers, corn, wild thyme

CHEESEBOARD | Norman matured cheeses

WAFER | Fig, lemon balm, pommeau

PARFAIT | Amarula, jivara, coconut