

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

BOUQUET PRAWN Cauliflower, caviar, buckwheat	64
SCALLOP Squash, Sichuan pepper, Bayeux ham	58
ONION Smoked eel, mushrooms, Normandy cow's tomme	52
SEA BASS Abalone, Jerusalem artichoke, bergamot lemon	72
VENISON Pointed cabbage, rosehip, white truffle	74
CHEESEBOARD Norman matured cheeses	24
PRE-DESSERT Autumn flavour	
DESSERT « À la carte » choice	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

ONION | Smoked eel, mushrooms, Normandy cow's tomme

SEA BASS | Abalone, Jerusalem artichoke, bergamot lemon

DESSERT | « À la carte » choice

4 COURSES • 110€

Excluding Saturday night, and bank holidays

ONION | Smoked eel, mushrooms, Normandy cow's tomme

SEA BASS | Abalone, Jerusalem artichoke, bergamot lemon

PRE-DESSERT | Autumn flavour

DESSERT | « À la carte » choice

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

ONION | Smoked eel, mushrooms, Normandy cow's tomme

SCALLOP | Squash, Sichuan pepper, Bayeux ham

VENISON | Pointed cabbage, rosehip, white truffle

CHEESEBOARD | Norman matured cheeses

PRE-DESSERT | Autumn flavour

DESSERT | « À la carte » choice