

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER		85€
To be order by 6pm on the eve of your meal (Rate per person)		
OYSTER n°2 from Lenoir - Thomas, Chausey Islands	BY 6	20 €
	BY 9	30 €
	BY 12	40 €

LES ENTRÉES



SEA SCALLOPS	25 €
In carpaccio, pumpkin cream, orange and vanilla seasoning	
SAINT MICHAEL MONT BOUCHOT MUSSELS	24 €
Stuffed Conchiglioni pasta Mariniers jus with Daufresne's organic cider	
CRAB	26 €
Shred crab meat with asiatic coriander, vegetable stocks Pickles vegetables, marinated iceberg lettuce	
ORGANIC PERFECT EGG OF LA FERME GALOBIO	20 €
Organic perfect egg with its seasoning, leeks with French dressing and coulis	

LES PLATS



SOLE	42 €
Cooked meunière, pak choï leaves and potato syphon, nutmeg	
POLLOCK	32 €
Seared à la plancha, spelled cooked like a risotto, confit lemon and shellfish Salicornia herb emulsion	
DUCKLING	34 €
Breast with spice jus, turnip with tarragon, carrot mash with orange	
LAMB	36 €
Rack of lamb, olive and lemon crust, smoked aubergine caviar Vegetables, garlic emulsion	

LES DESSERTS



NORMAN CHEESE PLATTER	12 €
Peach chutney and green salad	
CHOCOLATE, PEANUTS & CARAMEL	14 €
Salted butter caramel, caramelized peanuts, peanut ice cream	
PUFF PASTRY BOTTON APPEL TART	14 €
Borniambuc's Farm cream, Calvados ice cream (to be order at the beginning of your meal)	
POACHED PEAR, GREEN CARDAMOM AND BUCKWHEAT	14 €
Poached pear stuffed with praline-buckwheat, pear sorbet	

Matthieu POULEUR, Chef des cuisines, et ses équipes vous souhaitent un agréable moment.

Prix nets, taxes et service compris