

MENUS

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

◆ Impressions Marines • 80€

Not available on Saturday night and bank holidays

● Impressions Gourmandes • 140€


Served until 13h15 for lunch and 21h15 for dinner

À LA CARTE MENU

STARTER

- Lovage tomato  48
- ◆ Cherbourg salmon, caviar 52
- Lobster, melon 62

FISH AND SHELLFISH

- ◆ Sole from Dieppe  65
- Seabass from Morjolène fishboat, shellfish 70

MEAT AND FOWL

- Beer pigeon 70
- Salt-meadow lamb from Mont-Saint-Michel bay, black garlic 72

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
- Fig nuts and leaf fig 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.

