

NUANCES

4-COURSE ● 110€ | 6-COURSE ● 145€ | 8-COURSE ● 175€

- *Excluding Friday and Saturday night, and bank holidays*
- *Served until 1.15pm for lunch and 9.15pm for dinner*
- *Served until 12.45am for lunch and 8.45pm for dinner*

- **MACKEREL** | Pepper, zucchini and caviar
- ● ● **ARTICHOKE** | Ham from Bayeux and lovage
- ● ● **SALMON FROM ISIGNY** | Fennel and Granny Smith apple
- **BLUE LOBSTER** | Tomato and tarragon from Mexico
- ● **NORMAN BEEF FILLET** | Skirt, high-quality green beans and cherry
- ● **CHEESEBOARD** | Norman matured cheeses
- ● ● **MELON** | Peach and mint from our garden
- ● ● **STRAWBERRY** | Crithmum and cream from Borniambus

MENU CREATED BY
MATTHIEU POULEUR
DESSERTS CREATED BY
EMMANUELLE GARNIER

All our dishes are homemade and are created on site from gross products.
All our meats are bred and butcher in France.
Allergens and gluten information are available on request.

