

## MENU

Our menu can be adapted to any dietary request in case of allergy or intolerance, do not hesitate to ask your Maître d'hôtel.

◆ **Impressions Marines Menu 80€**

*Excluding Saturdays and bank holidays*

● **Impressions Gourmandes Menu • 140€**

*Served until 13h15 for lunch and 21h15 for dinner*

## LA CARTE

### STARTER

- Tomato, sardine 54
- Lobster, cauliflower and homemade bacon 62
- ◆ Mackerel, kohlrabi and finger lime 52

### FISH & SHELLFISH

- Sole, shrimps 68
- ◆ Turbot, carrots and gomasio 68

### MEAT AND POULTRY

- Veal chop, Louis d'or potatoes and parsley 70
- Duck from Prieuré, polenta and figs 70

### CHEESE

- Selection of matured Normandy cheese trolley 20

### PUDDING

For your convenience, we invite you to order your dessert at the beginning of the meal.

- ◆ Buckwheat, algae and Norman whisky Soufflé 24
- Chocolate, quinoa and savory 24
- Pear, yuzu and Norman saffron 24

CARTE CREATED BY CHEF MATTHIEU POULEUR,  
AND HIS BRIGADE  
DESSERT 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.  
Price net, taxes and service included.

