

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

- Crab, avocado and grapefruit 🌾 60
- ◆ Mackerel, « perle noire » caviar 🌾 54
- Ceps mushroom, nuts and dry ham from Bayeux 🌾 58

FISH AND SHELLFISH

- ◆ Sole from Dieppe 🌾 65
- John-dory, lemongrass broth 🌾 68

MEAT AND FOWL

- Beer pigeon 70
- Beef, shell and carrot 🌾 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.

