

From 12h15 to 13h45 and from 19h15 to 21h30

STARTER

THE PERFECT EGG FROM THE FARM 'LA POULE AUX ŒUFS D'EURE' - €21
Sautéed mushrooms, light mousse with sailor sausage



THE CARROT - €19

Creamy soup with honey and pickles

ACQUIGNY TROUT - €21

Gravelax, creamy carrot and savora espuma

VEAL - €21

Vitello Tonnato style, tuna sauce and condiments

ESCARGOT DU PRÉ D'AUGE - €19

Persillade, watercress cream and garlic oil

MAIN COURSE

SEA BREAM - €32

Beetroot, smoked herring and beurre blanc

PRIEURÉ POULTRY - €32

Artichoke and black garlic

BEEF FROM SAINT-PIERRE SUR DIVES - €36

Smoked langue de chat, celeriac, cream cheese

PORK FROM THE 'MONT AUX ROUX' FARM - €34

In Confit, coco beans and carrots

LE MERLU - €32

Fennel and sauce vierge

LE PETIT ÉPEAUTRE - 32€

Spelt Risotto, mushrooms, watercress and smoked egg yolk confit



CHEESES

NORMANDY CHEESES - 12 €

matured cheeses and condiments

CAMEMBERT CHEESE - 10 €

roast, granny smith apple and confiselle

DESSERTS

Desserts should be ordered at the beginning of the meal

HOMEMADE TROU NORMAND - 10 €

APPLE - 13 €

tatin style, vanilla chantilly and calvados ice cream

CHOCOLATE - 13 €

hot mousse, Bailey's ice cream and pistachio crumble

QUINCE - 13€

Normandy shortbread, caramel and rice espuma

Nos produits sont issus de la pêche et de l'agriculture locales ; ils peuvent varier ponctuellement en fonction des saisons et de la production des artisans