

## 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€**

*Both menus are served until 13h15 for lunch and 21h15 for dinner*

## LA CARTE

### **STARTER**

Jerusalem Artichoke, organic egg yolk and white truffle	54
Lobster, cauliflower and homemade bacon	62
Scallop, celery and walnut	56

### **FISH & SHELLFISH**

Sole, with white wine sauce, langoustines and mussels	68
Sea bass, Roscoff onion and smoked eel	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.

Soufflé, nori, Calvados and 70% chocolate	24
Organic Lemon, citron and juniper	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.

