

Balbec Menu⁹⁵

TO START

CELERY, VANILLA & SCALLOPS

Celery and vanilla velouté, seared scallops, celery leaf condiment
(This starter is available in a vegetarian version upon request)



or

LENTIL & JERUSALEM ARTICHOKE

Lentil sponge cake, candied and mashed Jerusalem artichoke,
lemon pickles, lentil condiment



TO FOLLOW

PORK CHOP

Potatoes and shallots, pan fried chanterelles,
reduced black garlic gravy

or

GUINEA FOWL SUPREME

Roasted parsnip, butter braised green cabbage
with walnuts, poultry gravy

or

HAKE

Assortment of beetroot, emulsified fish bone juice

or

SCALLOP SHELL

Cauliflower in different textures, coral juice

THE PASTRY CHEF'S DESSERTS

To be selected at the beginning of the meal

BEETROOT & CHOCOLATE

Beetroot variations, chocolate ganache, red beetroot sorbet, Timut pepper

or

EXOTIC FRUITS & CURRY

Coconut dessert, fruit compote with curry, lime cream, exotic fruit sorbet

or

PEAR, TONKA BEAN & WALNUT

Pear mousse and compote, tonka bean ganache,
roasted walnut biscuit, pear and tonka bean sorbet

or

CORN & TORTILLAS

Corn in various textures (grilled, creamy, foamy, crunchy and iced),
guacamole with jalapeño pepper, corn flour tortillas

**To enhance the flavors, we invite you to discover
a Mexican corn liqueur (2cl - 8€).**

Tasting Menu

135

RAZOR CLAM

"Marinière" style razor clam, Granny Smith apple, apple espuma

SWORDFISH

Swordfish carpaccio, watercress gel, grilled leeks and espuma, caviar

FOIE GRAS "SAVEUR D'AUGE"

Homemade foie gras, candied butternut, coffee flavoured ganache



MUSHROOM RAVIOLI

Sauce infused with mead, mushroom purée, truffle shavings, pan-fried mushrooms and chestnut



JOHN DORY

Salsify, grapefruit caviar, honey, grapefruit sauce

SQUAB

Fig and blackcurrant compote with wild berry pepper, roasted fig, chicory squab jus with blackcurrant

THE PASTRY CHEF'S DESSERTS

PEAR, TONKA BEAN & WALNUT

Pear mousse and compote, tonka bean ganache, roasted walnut biscuit, pear and tonka bean sorbet

CORN & TORTILLAS

Corn in various textures (grilled, creamy, foamy, crunchy and iced), guacamole with jalapeño pepper, corn flour tortillas

*To enhance the flavors, we invite you to discover
a Mexican corn liqueur (2cl - 8€).*

**Wine pairing : our sommelier suggests :
5 glasses of selected wines 8cl 49**

Set menu for all guests.

Orders taken until 1:30 p.m. for lunch and 9:00 p.m. for dinner.

Excessive alcohol consumption is harmful to your health – drink responsibly.

La Carte

STARTERS

LENTIL & JERUSALEM ARTICHOKE 32

Lentil sponge cake, confit and mashed Jerusalem artichoke, lemon pickles, lentil condiment



SWORDFISH 38

Swordfish carpaccio, watercress gel, grilled leeks and espuma, caviar

CELERY, VANILLA & SCALLOPS 34

Celery and vanilla velouté, seared scallops, celery leaf condiment
(This starter is available in a vegetarian version upon request)



LITTLE JACK PUMPKIN 36

Roasted pumpkin, toasted almonds, beluga lentils, almond milk emulsion



FOIE GRAS "SAVEUR D'AUGE" 38

Homemade foie gras, butternut confit, coffee flavoured ganache



MAINS

PORK CHOP 46

Potatoes and shallots, pan fried chanterelles, reduced black garlic gravy

GUINEA FOWL SUPREME 47

Roasted parsnip, butter braised green cabbage with walnuts, poultry gravy

HAKE 45

Assortment of beetroot, emulsified fish bone juice

SCALLOP SHELL 48

Cauliflower in different textures, coral juice

MUSHROOM RAVIOLI 38

Sauce infused with mead, mushroom purée, truffle shavings, pan-fried mushrooms and chestnut



Signature Dishes of The Grand Hôtel

SALT-CRUSTED TURBOT - ACCORDING TO AVAILABILITY (PRICE BASED ON WEIGHT) FOR 2 PEOPLE 15/100G

Salt-crusted turbot with bay leaf, potato mousseline,
spring vegetable garnish, lobster cream espuma

SOLE MEUNIÈRE TRADITION OF THE GRAND HÔTEL 68 ACCORDING TO AVAILABILITY

Sole meunière, truffle purée and seasonal vegetable

JOHN DORY 61

Salsify, grapefruit caviar, honey, grapefruit sauce

SQUAB 68

Fig and blackcurrant compote with wild berry pepper, roasted fig,
chicory squab jus with blackcurrant.

TRAVEL AROUND OUR REGIONS OUR CHEESE TROLLEY 19

THE PASTRY CHEF'S DESSERTS

Desserts are chosen at the beginning of the service

"TROU NORMAND" 12

Green apple sorbet with 2cl Calvados



LOCAL

BEETROOT & CHOCOLATE 18

Beetroot variations, chocolate ganache, red beetroot sorbet, Timut pepper

EXOTIC FRUITS & CURRY 18

Coconut dessert, fruit compote with curry, lime cream, exotic fruit sorbet



LOCAL

PEAR, TONKA BEAN & WALNUT 18

Pear mousse and compote, tonka bean ganache,
roasted walnut biscuit, pear and tonka bean sorbet

CORN & TORTILLAS 18

Corn in various textures (grilled, creamy, foamy, crunchy and iced),
guacamole with jalapeño pepper, corn flour tortillas

*To enhance the flavors, we invite you to discover
a Mexican corn liqueur (2cl - 8€).*

Suggestions Menu ₇₀

Available from Wednesday to Friday evening

STARTER / MAIN COURSE / DESSERT

*The menu changes every week.
Please ask the restaurant team for more information.*

L'instant Caviar ₉₅



Relish 30 grams of Caviar from the Arcachon Bay,
a treasure from Aquitaine, served with blinis
and a lightly tangy cream.

Junior Menu

29

Until 12 years old

STARTERS

Seasonal velouté or Smoked trout with lemon cream

MAINS

Chicken supreme or Beef flank steak or Fish of the day

Side dishes:

Mashed potatoes, French fries, rice, seasonal vegetables

DESSERTS

To be selected at the beginning of the meal

Chocolate fondant with vanilla ice cream or Fresh fruit salad or "L'Exquis-Mot" vanilla or chocolate homemade ice cream.

Made with products from Normandy,
coated in Valrhona chocolate.



All our beef, lamb, pork, and poultry are born, raised, and slaughtered in France.

The list of allergens is available at the restaurant reception desk.

Net prices in euros, including taxes and service.