

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

STARTER

✓ **THE PERFECT EGG FROM "LA POULE AUX ŒUFS D'EURE" FARM – €21**

Creamy spinach, pistachio, and Mornay sauce

SEA BREAM AND APPLE – €22

Tartare style, leek and potato cream, light horseradish mousse

THE MACKEREL – €18

Flame-grilled, herb and lemon potatoes, ravigote sauce

BONE MARROW – €17

Crispy bread tuile and young shoots salad

✓ **PUMPKIN CREAM SOUP – €16**

Light lemon cream quenelle, chives, and Tomme d'Isigny-Sainte-Mère-Église

MAIN COURSE

CODFISH AND VIRE ANDOUILLE – €38

Stuffed cabbage, creamy fish jus

BEEF FROM SAINT-PIERRE-SUR-DIVES – €39

Pan-seared « langue de chat », cauliflower crèmesquies with foie gras, reduced jus

PORK FROM "DU MONT AUX ROUX" FARM – €33

Slow-cooked, coco beans, sauce with Normandy spices

POULTRY FROM LE PRIEURÉ – €27

Thighs, stuffed with apples and mushrooms, grenailles potatoes, mushrooms, and thyme poultry jus

✓ **PETIT ÉPEAUTRE (SPELT) – €24**

As risotto, spinach cream, mushrooms, smoked and confit egg yolk

CHEESES

NORMANDY CHEESES – €12

Aged with dried fruit condiments and salad

CAMEMBERT – €10

Roasted, apple and homemade spiced caramel

DESSERTS

Desserts should be ordered at the beginning of the meal

HOMEMADE TROU NORMAND – €10

APPLE – €13

Tatin style, vanilla whipped cream, and Calvados ice cream

DATE CAKE – €13

With salted caramel and whipped cream

PEAR PAVLOVA – €13

With caramel cream and spiced ice cream

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.