

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

## STARTER

 **THE PERFECT EGG FROM "LA POULE AUX ŒUFS D'EURE" FARM – €19**

Creamy spinach, pistachio, and Mornay sauce

**SEA BREAM AND APPLE – €20**

Tartare style, leek and potato cream, light horseradish mousse

**THE MACKEREL – €18**

Flame-grilled, herb and lemon potatoes, ravigote sauce

**BONE MARROW – €19**

Crispy bread tuile and young shoots salad

 **PUMPKIN CREAM SOUP – €17**

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

## MAIN COURSE

**CODFISH AND VIRE ANDOUILLE – €32**

Stuffed cabbage, creamy fish jus

**SEA BREAM – €30**

Pan-fried, sweet potato variations, apple balsamic butter sauce from « Le Paulmier »

**BEEF FROM SAINT-PIERRE-SUR-DIVES – €36**

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

**PORK FROM "DU MONT AUX ROUX" FARM – €32**

Slow-cooked, coco beans, sauce with Normandy spices

**POULTRY FROM LE PRIEURÉ – €30**

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

 **PETIT ÉPEAUTRE (SPELT) – €28**

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.*