

*L'Esquisse*  
6 NUANCES

Green Asparagus | Clams, seaweed, garum

Sea Bass | Artichoke, cuttlefish, samphire

Pigeon | White asparagus, wild garlic, spring onion

Cheeseboard | Norman matured cheeses

Pre-Dessert | A delicate prelude to your dessert

Dessert | À la carte selection

€145

Served until 1.15pm for lunch and 9.15pm for dinner

*La Toile*  
8 NUANCES

Green Asparagus | Clams, seaweed, garum

Morel Mushrooms | Puffed potato, caviar, fermented milk

Lobster | Green peas, chorizo, black garlic

Sea Bass | Artichoke, cuttlefish, samphire

Veal Rack | White asparagus, wild garlic, spring onion

Cheeseboard | Norman matured cheeses

Pre-Dessert | A delicate prelude to your dessert

Dessert | À la carte selection

€175

Served until 12.45pm for lunch and 8.45pm for dinner

« Normandy is a gourmet, generous region and we carefully select our partners and regional producers for the quality of their products.

Thanks to them, and alongside a passionate team, today I find inspiration to awaken the taste buds of every epicurean.

An invitation to a delicious Norman culinary journey, punctuated with nods to my native region, the North of France. »

*Matthieu Poulenc*  
- Executive Chef

Le Croquis

4 NUANCES

White Asparagus | Wild garlic, smoked andouille sausage, vinaigrette

Pouting Fish | Fennel, apple, Bayeux ham

or

Veal Rack | Puffed potato, Treviso radicchio, carrot

Cheese | Norman cheeses platter

Dessert | À la carte selection

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Matthieu Poulenc  
- Executive Chef

All our meats are born, raised, and slaughtered in France.  
Allergen information is available upon request.  
Net prices include tax and service charges.

€79  
Exclusively available at lunch

# La Carte

## Starters

Green Asparagus | Clams, seaweed, garum €68

Morel Mushrooms | Puffed potato, caviar, fermented milk €82

White Asparagus | Wild garlic, smoked andouille sausage, vinaigrette €58

## Fish

Lobster | Green peas, chorizo, black garlic €88

Sea Bass | Artichoke, cuttlefish, samphire €62

Pouting Fish | Fennel, apple, Bayeux ham €52

## Meats

Pigeon | White asparagus, wild garlic, spring onion €72

Veal Rack | Puffed potato, Treviso radicchio, carrot €58

## Cheeses

Cheeseboard | Norman matured cheeses €24

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# Desserts

24 €

« Normandy is a culinary gem, celebrated for the exquisite quality and depth of its ingredients. From cream and butter to its succulent fruits, each ingredient stands as a testament to the gastronomic abundance of this region.

Pastry, in turn, brilliantly embodies the French art of fine dining.

Driven by a team as passionate as they are dedicated, I draw inspiration from both tradition and innovation to offer you contemporary pastries.

A treat we are proud to share, and which, we hope, will take you on a memorable journey. »

Mohamed Ouchbakou  
- Pastry Chef

Citrus | Yuzu, combawa, kalamansi

Apple | Pink Lady, cider caramel, pumpkin seeds

Chocolate | Molten biscuit, pistachio, mandarin orange sauce

Exotic Fruit Baba | Coconut-vanilla, mango-passion kulfi

Allergen information available upon request.  
Net prices, including taxes and service.