

La Carte

Starters

Egg white asparagus, spirulina, smoked haddock	38 €
Lobster melon, strawberry, green cardamom	82 €
Beans polenta, cherry, caviar	51 €

Fish

Skate Wing fennel, bouchot mussel, liquorice	54 €
Sole artichoke, olive, white nettle	68 €
Red Mullet pepper, chili, Bellota chorizo	62 €

Meats

Veal zucchini, anchovy, thai basil	72 €
Guinea Fowl cauliflower, seaweed, almond	62 €

Cheeses

Cheeseboard Norman matured cheeses	24 €
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Le Croquis

4 NUANCES

Egg | white asparagus, spirulina, smoked haddock

Skate Wing | fennel, bouchot mussel, liquorice

or

Guinea Fowl | cauliflower, seaweed, almond

Cheese | selection of matured cheeses from Normandy

Dessert | à la carte selection

79 EUROS - PRIX NETS SERVICE COMPRIS

Servi exclusivement au déjeuner

L'Esquisse

6 NUANCES

Beans | polenta, cerise, caviar

Red mullet | pepper, chili, Bellota chorizo

Veal | zucchini, anchovy, thai basil

Cheese | selection of matured cheeses from Normandy

Pre-Dessert | a delicate prelude to your dessert

Dessert | à la carte selection

145 EUROS - PRIX NETS SERVICE COMPRIS

Servi jusqu'à 13h15 au déjeuner et 21h15 au dîner

Lobster | melon, strawberry, green cardamom

Beans | polenta, cerise, caviar

Red Mullet | pepper, chili, Bellota chorizo

Sole | artichoke, olive, white nettle

Veal | zucchini, anchovy, thai basil

Cheese | selection of matured cheeses from Normandy

Pre-Dessert | a delicate prelude to your dessert

Dessert | à la carte selection

175 EUROS - PRIX NETS SERVICE COMPRIS
Servi jusqu'à 12h45 au déjeuner et 20h45 au dîner