

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER (price per person)	70 €
1 brown crab, 6 oysters, 6 langoustines, 10 prawns, 200g whelks <i>Extra lobster</i>	<i>Price subject to seasonality</i>
To be ordered prior 6pm, the day before your reservation	

OYSTERS n°3 from Blainville-sur-Mer	By 6	20 €
	By 9	30 €
	By 12	40 €

SIDES DISHES

"Camembert" Mac & Cheese	10 €
Homemade French fries	10 €
Green salad	8 €

STARTERS



BUTTERNUT <i>légumes de chez Marie</i>	27 €
Velouté, with chestnut chips and sautéed escalope of foie gras	

LENTILS	23 €
Green Puy lentils, seasonal vegetables and croutons	

RAZOR CLAMS IN PARSLEY SAUCE	28 €
Fire-smoked leeks	

SNACKED SCALLOPS <i>bateau le Marjolene Honfleur</i>	26 €
Green Puy lentils and beetroot from Marie's, spinach coulis and fried shallots	

MAIN COURSE



FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	36 €
Rolled darphin potatoes	

VEAL RIB	45 €
French veal, pan-fried mushrooms, potatoes and veal stock	

BRAISED CHUCK	36 €
Mashed potato, shallot confit, red wine sauce	

SACKED SCALLOPS <i>bateau le Marjolene Honfleur</i>	35 €
Grilled with green cabbage strips, smoked bacon, and bard gravy	

SEASONAL VEGETABLE CRUMBLE	26 €
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DESSERTS



PLATE OF NORMAN CHEESE	12 €
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TO BE ORDERED BEFORE YOUR MEAL

FINE APPLE TART	14 €
Borniambus House's farm cream, Calvados ice cream	

APPLE CRUMBLE (serves 1 2)	14 € 26 €
Apple compote with chunks, almond streusel, bourbon vanilla ice cream	

MILK RICE WITH TONKA BEAN AND ORANGE (serves 1 2)	14 € 26 €
Salted butter caramel and homemade granulate	

CHOCOLATE FONDUE (serves 2 3 4)	24 € 36 € 48 €
And its toppings	

Net rates, taxes and service included

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