

# 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>
<b>To be ordered prior 6pm, the day before your reservation</b>	

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	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, garlic cream	
SCALLOPS	26 €
Contised with Vire andouille sausage, parsnip mousseline, coffee emulsion	
CROQUE EN SEL	24 €
Pot au feu style with dumplings, puy lentils, condiment vinaigrette	

## MAIN COURSE



FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	36 €
Rolled darphin potatoes	
BEEF RIB (for 2 people)	95 €
Grilled over an open fire, home fries, sucrine, béarnaise with balsamic cider from Maison le Paulmier	
BRAISED CHUCK	36 €
Mashed potato, shallot confit, red wine sauce	
SNACKED SCALLOPS <i>bateau le Marjolene Honfleur</i>	35 €
Grilled with green cabbage strips, smoked bacon, and bard gravy	
✓ SEASONAL VEGETABLE CRUMBLE	26 €
POLLACK	33 €
Grilled fillet, roasted celeriac purée, pack-choi cabbage, hazelnut balsamic butter	

## DESSERTS



PLATE OF NORMAN CHEESE	12 €
TO BE ORDERED BEFORE YOUR MEAL	
FINE APPLE TART	14 €
Borniambusc House's farm cream, Calvados ice cream	
BELLE HELENE PEAR	14 €
Vanilla and lemon cream, caramelised pear with poiré, vanilla ice cream, caramel sauce	
CHOCOLATE AND COFFEE TART	14 €
Caramelised hazelnut slivers, cappucino ice cream, chocolate sauce	

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.