

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



DUCK FOIE GRAS	25 €
Naturally cooked, apple and fennel chutney	
PERFECT EGG	22 €
From Bourneville farm, asparagus and parmesan shavings, wild garlic siphon	
SCALLOPS	23 €
Vire andouille sausage, parsnip mousseline, coffee emulsion	
QUINOA	19 €
In salad, grilled avocado, beetroot and cucumber, fried croutons	

MAIN COURSE



FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	36 €
Rolled darphin potatoes	
BEEF RIB (for 2 people, 30 minutes wait)	95 €
Grilled over an open fire, home fries, sucrine, béarnaise with balsamic cider from Maison le Paulmier	
MONKFISH OSSO BUCCO	36 €
Asparagus risotto, fresh herb beurre blanc	
SEASONAL VEGETABLE CRUMBLE	21 €

DESSERTS



PLATE OF NORMAN CHEESE	12 €
TO BE ORDERED BEFORE YOUR MEAL	
FINE APPLE TART	14 €
Borniambuc 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, cappuccino ice cream, chocolate sauce	

Net rates, taxes and service included

All our meats are carefully selected and of French origin, ensuring quality and authenticity.