

## 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 Lenoir-Thomas, Îles de Chausey	By 6	20 €
	By 9	30 €
	By 12	40 €

## SIDES DISHES

Mac & Cheese	8 €
Homemade French fries	6 €
Green salad	4 €

## LES ENTRÉES



✓ CREAM OF SQUASH FROM MARIE'S	23 €
Organic perfect egg, chestnuts and squash crisps	
SCALLOP CARPACCIO	24 €
Beetroot, salad and citrus vinaigrette	
ISIGNY SALMON GRAVLAX STYLE	24 €
Eggplant caviar with pine nuts and preserved lemon, bell pepper coulis and vegetable pickles	
✓ RED QUINOA WITH CITRUS FRUIT	22 €
Avocado and fried croutons	

## LES PLATS



FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	34 €
Rolled darphin potatoes	
PLANCHA-GRILLED HADDOCK	32 €
Artichoke and small potatoes, old-fashioned mustard sauce	
PRIME RIB OF NORMAN BEEF (for 2 people, 30 minutes wait)	92 €
Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne	
ROAST VEAL FILLET	36 €
Mushrooms and cabbage compote with cider and thyme jus	
PLANCHA-GRILLED SCALLOPS	38 €
Roasted parsnips with purée and light Norman saffron butter from Madame Guerard's	
✓ BUTTERNUT CRUMBLE	26 €
Parmesan	

## LES DESSERTS



PLATE OF NORMAN CHEESE	12 €
Chutney with salad	
PROFITEROLES	14 €
Vanilla ice cream	
FINE APPLE TART (to be ordered before your meal)	14 €
Borniambus House's farm cream, Calvados ice cream	
CRÈME BRÛLÉE	14 €
Madagascar vanilla flavoured	

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.