

La Carte

STARTERS

FOIE GRAS "SAVEURS D'AUGE" 38

Semi-cooked foie gras "Saveurs d'Auge" pistachio condiment,
green peas and raspberries



BEETROOT AND CHOCOLATE 30

Beetroot variation, chocolate ganache,
red beetroot sorbet, timut pepper



CRAB AND PEACH 36

Crab with peach and green beans,
broccoli purée, fresh and roasted peach wedges

SEA BREAM 34

Sea bream carpaccio, coco bean purée,
fennel and orange pearls

MAINS

LAMB 52

Roasted rack of lamb with cherry and tarragon jus, buckwheat financier,
sautéed oyster mushrooms and melting carrots

EGGPLANT 40

Eggplant roulade, cashew ricotta, bell pepper coulis,
oat flakes and basil gremolata



CRISPY VEGETABLES 42

Crispy grilled green vegetables, cider broth and emulsion,
summer truffle shavings, raspberry condiment



MONKFISH 47

Slow-cooked monkfish, pressed vegetables,
red pepper espuma, crispy polenta

Origins of our meats: Foie gras - Pont-L'Évêque / Lamb - France, Normandy /
Crab and brown crab - France / Turbot - France, English Channel, EU /
Lobster - France, English Channel / Farmed sole - EU

The list of allergens is available at the restaurant reception.
Net prices in euros, tax and service included.



Signature Dishes of The Grand Hôtel

FISHES FROM OUR COAST ACCORDING TO AVAILABILITY

SALT-CRUSTED TURBOT (PRICE BASED ON WEIGHT) FOR 2 PEOPLE 15/100g

Salt-crusted turbot with bay leaf, potato mousseline,
spring vegetable garnish, lobster cream espuma

SOLE MEUNIÈRE TRADITION OF THE GRAND HÔTEL 65

Sole meunière, truffle purée and seasonal vegetable

BLUE LOBSTER 78

Blue lobster, roasted and candied mini fennel with orange, roasted peaches,
peach and verbena marmalade, creamy lobster mousse

TRAVEL AROUND OUR REGIONS

OUR CHEESE TROLLEY 19

THE DESSERTS OF THE PASTRY CHEF JULIEN ALANIECE

Desserts are chosen at the beginning of the service

PEPPER, CHILI & RED FRUITS 18

Bell pepper and raspberry compote, strawberry mousse, pickled pepper drops,
raspberry sorbet, fresh fruits, chili coulis (on request)

MELON & FENNEL 18

Crushed fennel seed shell, anise sorbet,
fennel compote and confit, melon pearls and soup, crispy canistrelli

APRICOT & GREEN PEAS 18

Soft olive oil biscuit, stewed and roasted apricots,
textured green peas, apricot sorbet

CHOCOLATE & BLACKBERRY 18

Chocolate mousse and ganache, blackcurrant and blackberry compote,
sorbet-fillet anise and lemon, blackberry sorbet,
crispy meringue with Andaliman pepper

Balbec Menu

95

TO START

FOIE GRAS "SAVEURS D'AUGE"

Semi-cooked foie gras "Saveurs d'Auge" pistachio condiment,
green peas and raspberries



or

BEETROOT AND CHOCOLATE

Beetroot variation, chocolate ganache,
red beetroot sorbet, timut pepper



TO FOLLOW

MONKFISH

Slow-cooked monkfish, pressed vegetables,
red pepper espuma, crispy polenta

or

LAMB

Roasted rack of lamb with cherry and tarragon jus, buckwheat financier,
sautéed oyster mushrooms and melting carrots

THE DESSERTS OF THE PASTRY CHEF JULIEN ALANIECE

Desserts are chosen at the beginning of the service

PEPPER, CHILI & RED FRUITS

Bell pepper and raspberry compote, strawberry mousse, pickled pepper drops,
raspberry sorbet, fresh fruits, chili coulis (on request)

or

MELON & FENNEL

Crushed fennel seed shell, anise sorbet,
fennel compote and confit, melon pearls and soup, crispy canistrelli

or

APRICOT & GREEN PEAS

Soft olive oil biscuit, stewed and roasted apricots,
textured green peas, apricot sorbet

or

CHOCOLATE & BLACKBERRY

Chocolate mousse and ganache, blackcurrant and blackberry compote,
sorbet-fillet anise and lemon, blackberry sorbet,
crispy meringue with Andaliman pepper

Tasting Menu

135

BEETROOT AND CHOCOLATE

Beetroot variation, chocolate ganache,
red beetroot sorbet, timut pepper



SEA BREAM

Sea bream carpaccio, coco bean purée,
fennel and orange pearls

FOIE GRAS "SAVEURS D'AUGE"

Semi-cooked foie gras "Saveurs d'Auge" pistachio condiment,
green peas and raspberries



CRISPY VEGETABLES

Crispy grilled green vegetables, cider broth and emulsion,
summer truffle shavings, raspberry condiment



MONKFISH

Slow-cooked monkfish, pressed vegetables,
red pepper espuma, crispy polenta

LAMB

Roasted rack of lamb with cherry and tarragon jus, buckwheat financier,
sautéed oyster mushrooms and melting carrots

THE DESSERTS OF THE PASTRY CHEF JULIEN ALANIECE

PEPPER, CHILI & RED FRUITS

Bell pepper and raspberry compote, strawberry mousse, pickled pepper drops,
raspberry sorbet, fresh fruits, chili coulis (on request)

APRICOT & GREEN PEAS

Soft olive oil biscuit, stewed and roasted apricots,
textured green peas, apricot sorbet

Wine pairing : our sommelier suggests :
5 glasses of selected wines 8cl 49

Set menu for all guests.

Orders taken until 1:30 p.m. for lunch and 9:00 p.m. for dinner.

Excessive alcohol consumption is harmful to your health – drink responsibly.

Junior Menu 29

Until 12 years old

STARTERS

Heirloom tomato salad with half a burrata

or

Melon & cured ham

MAINS

Chicken supreme

or

Flank steak

or

Seabass fillet

Side dishes:

Mashed potatoes, green beans, fresh fries

DESSERTS

To be selected at the beginning of the meal:

Chocolate fondant with vanilla ice cream

or

Fresh fruit salad

or

Vanilla panna cotta with red berries

Suggestions Menu 70

STARTER / MAIN COURSE / DESSERT

Available Wednesday to Friday evening.

The menu changes every week.

Please ask the restaurant team for more information.

NOWADAYS



1907

