

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

GREEN ASPARAGUS Mackerel, sorrel, caviar	54
FOIE GRAS Beetroot, hibiscus, cherry blossom	58
SCAMPI Fennel, apple, Asian coriander	64
ATLANTIC COD Leeks, haddock, saffron maitaise	68
PIGEON Green peas, Tagetes, Normandy beer	72
CHEESEBOARD Norman matured cheeses	24
PRE-DESSERT	
DESSERT « À la carte » choice	24

MENU DESIGNED BY MATTHIEU
POULEUR, CHEF OF THE
COLLECTION SAINT-SIMÉON
CUISINES, AND HIS BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butchered in France.

Allergens and gluten information are available on request.

Our products come from local fishing and agriculture; they may

occasionally differ according to the seasons and the local producers' availabilities.



NUANCES

3 COURSES • 90€

Served only for lunch

FOIE GRAS | Beetroot, hibiscus, cherry blossom

ATLANTIC COD | Leeks, haddock, saffron maitaise

DESSERT | « À la carte » choice

4 COURSES • 110€

Excluding Saturday night, and bank holidays

GREEN ASPARAGUS | Mackerel, sorrel, caviar

ATLANTIC COD | Leeks, haddock, saffron maitaise

PRE-DESSERT

DESSERT | « À la carte » choice

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

GREEN ASPARAGUS | Mackerel, sorrel, caviar

ATLANTIC COD | Leeks, haddock, saffron maitaise

PIGEON | Green peas, Tagetes, Normandy beer

CHEESEBOARD | Norman matured cheeses

PRE-DESSERT

DESSERT | « À la carte » choice