

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

MACKEREL Celeriac, apples, yuzu	52
SCALLOPS Red cabbage, beetroot, passion fruit	58
JOHN DORY Parsnip, Norman saffran, kumquat	64
TURBOT Woods mushrooms, shells, smoked tea	74
BEEF Jerusalem artichoke, buckwheat, peppered sea weed	68
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

MACKEREL | Celeriac, apples, yuzu

JOHN DORY | Parsnip, Norman saffran, kumquat

DESSERT | « À la carte » choice

4 COURSES • 110€

Excluding Saturday night, and bank holidays

MACKEREL | Celeriac, apples, yuzu

JOHN DORY | Parsnip, Norman saffran, kumquat

PRE-DESSERT

DESSERT | « À la carte » choice

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

SCALLOPS | Red cabbage, beetroot, passion fruit

TURBOT | Woods mushrooms, shells, smoked tea

BEEF | Jerusalem artichoke, buckwheat, peppered sea weed

CHEESEBOARD | Norman matured cheeses

PRE-DESSERT

DESSERT | « À la carte » choice