

## **Starters**

*The local half lobster,  
orange-coriander spaghetti squash, walnut emulsion* **43 €**

*The local organic egg cooked at 65°C, chorizo from cochon de Bayeux,  
candied tomato and pepper, grilled bread emulsion and spelled crust* **26 €**

## **the Sea**

*all our sea products come from Port-en-bessin or Normandy cost*

*Roasted turbot,  
Mash carrot, cardamome emulsion, mussels « marinière »* **38 €**

*Steamed fish of the day,  
under a veil of lemon and white pepper, basil, artichoke and black olive* **36 €**

## **The land**

*all our meat are of french origin*

*Roasted filet mignon of veal,  
crusted with parsley and almonds ,candied onions, eggplant caviar with garlic,  
cooking juice,* **39 €**

*Roasted squab from « La Suisse Normande »  
zucchini cream with raz el hanout, cooking juice* **39 €**

## **The Cheese**

*The Normand cheese plate, flax bread, walnuts and raisin* **14 €**

*Espuma de tome d'Athis,  
provence olive tapenade, apple cider vinegar balls and toast* **12 €**

## **Sugar** made by Léo

*We advise you to order your dessert in advance*

*"Organic" chocolate from Valhrona,  
like a mousse, cocoa nougatine, chocolate ice cream and mint leaves* **19 €**

*Figs,  
stuffed, roasted with red wine and blackcurrant pepper, hay ice cream* **19 €**

*Apple,  
ravioli with smoked nuts, juice and apple-blackberry sorbet, crispy biscuit* **19 €**

*For the sake of quality we only work with fresh products, cooked on site,*

*All our preparations and cooking are made to order.*

*The dishes on the menu can not be changed on the menus*

