

## **Starters**

*The local Isigny salmon and whelks,  
served cold on a tulsi emulsion, cucumber and radish, basil oil* **26 €**

*The local lobster,  
passion fruit jelly, beans and raw beetroot, mexican coriander leaf* **43 €**

## **The Sea**

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

*The John Dory,  
roasted in butter, young carrot,  
« marinière » mussel and raz el hanout emulsion* **38€**

*The fish of the moment,  
grilled zucchini, potato, lobster emulsion Normandy mustard biscuit* **36 €**

## **The land**

*all our meat are of french origin*

*The roasted « filet mignon » of veal,  
crusted with nettle, young swede, cooking juice* **39 €**

*The roasted local squab,  
roasted and smoked with vine shoots, lemon and rosemary jelly,  
green beans, donut thighs* **39 €**

## **The Cheese**

*The local Pont-l'Évêque,  
prune puree and roasted seeds, pommeau reduction sauce* **12 €**

## **Sugar** made by Valentin

*We advise you to order your dessert in advance*

*The local strawberry from the Vergers du Grand Parc,  
lightly candied, tiramisu mousse, vanilla-strawberry sorbet* **19 €**

*The organic chocolate from Valhrona,  
made in the differents ways* **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*