

Starters

*The local organic egg, cooked at 65°C,
mushroom in cream and sauted, squash and crouton,
brède mafane émulsion* **26 €**

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

*Squids,
snacked with zaatar, fried risotto with parsley and shrimp, grilled eggplant,
tomato and pepper puree* **28 €**

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,
Normand oysters cream mash potato with rocket salad and lemon,
shallot with ginger vinegar* **36 €**

The land

all our meat are of french origin

*The roasted « filet mignon » of veal,
made Saltimboca, mash celery, Swiss chard, caramelize barley seed,
cooking juice* **39 €**

*The roasted local squab,
roasted and smoked with vine shoots, cabbage with red wine
donut thighs, cooking juice with offal and blackcurrant* **39 €**

The Cheese

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

Sugar made by Valentin

*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 €**

*Rhubarb and blackcurrant,
stewed and just cooked, on a Breton shortbread, meringue, red fruits sorbet* **19 €**

The plate of homemade ice cream and sorbet **17 €**