

Starters

*The Local duck foie gras from the « Ferme Saint Clair »
cold, quince pulp, hot red wine jelly and crunchy nuts* 30 €

*The cod fish,
« Bacalhau à braz », onion, potato and apple fruit, egg powder, olive and
garlic cream* 24 €

*The organic egg of the Farm Les Enfants de la Bio,
fried, seasoned with Aquitaine caviar, cauliflower and cream of lemon chives* 26 €

The Sea

*The scallops,
cooked « à la plancha », mashed Jerusalem artichokes, chips and vinaigrette,
leeks, grilled buckwheat milk "sobacha"* 38 €

*The fish of the moment,
spinach and roasted squash, shellfish, marinère emulsion, shallot in vinegar* 36 €

The Land *All our meat are of french origin*

*The filet mignon of veal,
roasted, seasoned with fermented pepper, celeriac with hazelnut butter,
Swiss chard, juice with black truffle "tuber melanosporum"* 39 €

*The local squab of the « Suisse Normande »,
roasted, candied legs, beetroot, carrot and apple, light béarnaise sauce* 39 €

Cheese

The Norman cheese platter, local flax bread, walnuts and raisin 19 €

*The local cow's cheese from Ferme d'Orbois, in espuma,
Provence olive tapenade* 12 €

Sugar

We advise you to order your dessert at the beginning

*The organic dark chocolate from Los Encones plantation,
in soft cake, caramel ganache, diplomat cream with lemon and coriander,
black pepper ice cream* 19 €

The plate of homemade ice creams and sorbets 17 €

*Apple ,
In a crispy cone, sugar powder with juniper and yuzu sorbet* 19 €

*The pineapple,
roasted, farm yoghurt mouss with banana, orange sorbet and raz el hanout* 19 €