

## Starters

*The Bayeux pork,  
in grilled sausage, zucchini, slightly smoked « andouille » juice,  
grilled buckwheat tile* 26 €

*The half lobster of Cotentin,  
without shell, seaweed tsukudani, farm yogurt, lemon and radish,  
concentrated juice* 43 €

*Seashells, fish and shellfish,  
marinated with lime and fresh Cayenne pepper, tomato,  
cucumber and avocado, basil bouillon* 30 €

*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.*

*The Sea* All our sea products come from Port en Bessin or Normandy coasts

*The local salmon from Isigny,  
steamed in a basil leaf, zathar spicy, caviar and eggplant confit,  
crispy wakame rice* 38 €

*The fish of the moment,  
roasted with Bayeux pork chorizo, bell pepper with cider vinager,  
infusion of fennel seeds and pine nuts* 36 €

*The Land* All our meat are of french origin

*Interpretation of a recipe from my grandmother ...  
The saddle of rabbit stuffed with olive, breaded with almond, thyme emulsion  
Swiss chard* 39 €

*The duck from the farm Saint Clair,  
roasted duck breast, confit leg and pan-fried foie gras, beetroot and carrots,  
cooking juices with raz el hanout* 39 €

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## Cheese

*The Norman cheese trolley, 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 slightly bitter cake, praline cream, cocoa sauce, chocolate ice cream* 19 €

*The plate of homemade ice creams and sorbets* 17 €

*The stawberry,  
fresh and candied, icecream made with cream from la Laiterie d'Amélie,  
hyssop flower and fennel* 19 €

*The raspberry of the Verger du Grand Parc,  
available in different textures, scent of tagette and liquorice* 19 €

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