

The green Apple menu

*The local Isigny Salmon and whelks,
served cold on a tulsii emulsion, cucumber and radish, basil oil*

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

Or

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

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

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

Menu at 69 €

Main and dessert à 49 € served Tuesday to Friday and excluding bank holiday

*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