

## **The green Apple menu**

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

*The fish of the moment,  
Normand oysters cream mash potato with rocket salad and lemon,  
shallot with ginger vinegar*

*Or*

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