

The green Apple menu

The local organic egg cooked at 65°C, chorizo from cochon de Bayeux, candied tomato and pepper, grilled bread emulsion and spelled crust

*Steamed fish of the day,
under a veil of lemon and white pepper, basil, artichoke and black olive*

Or

*Roasted filet mignon of veal,
crusted with parsley ,candied shallots with Xéres vinager and black sugar,
mash cauliflower and swiss-chard with cooking juice*

*Espuma de tome d'Athis,
provence olive tapenade, apple cider vinegar balls and toast*

*Figs,
stuffed, roasted with red wine and blackcurrant pepper, hay ice cream*

Menu at 69 €

Main and dessert à 49 € served Tuesday to Friday and exluding 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

The Red Apple Menu

*The local lobster,
orange-coriander spaghetti squash, walnut emulsion*

*The local organic egg cooked at 65°C, chorizo from cochon de Bayeux,
candied tomato and pepper, grilled bread emulsion and spelled crust*

*Roasted turbot,
mash carrot, cardamom emulsion, mussels « marinière »*

*Roasted squab from « La Suisse Normande »
zucchini cream with raz el hanout, cooking juice*

The Normand cheese plate, flax bread, walnuts and raisin

or

*Espuma de tome d'Athis,
provence olive tapenade, apple cider vinegar balls and toast*

Apple,

ravioli with smoked nuts, juice and apple-blackberry sorbet, crispy biscuit

Menu at 89 €

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