

## ***The Red Apple Menu***

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

*The local lobster,  
passion fruit jelly, beans and raw beetroot, mexican coriander leaf*

*The John Dory,  
roasted in butter, young carrot, « marinière » mussel and raz el hanout emulsion*

*The roasted local squab,  
roasted and smoked with vine shoots, lemon and rosemary jelly,  
green beans, donut thighs*

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

*The organic chocolate from Valhrona,  
made in the différents ways*

### ***Menu at 89 €***

*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*