

The Green Apple menu

*The organic egg of the Farm Les Enfants de la Bio,
fried, seasoned with Aquitaine caviar, cauliflower and cream of lemon chives*

*The fish of the moment,
spinach and roasted squash, shellfish, marinère emulsion, shallot in vinegar*

Or

*The filet mignon of veal,
roasted, seasoned with fermented pepper, celeriac with hazelnut butter,
Swiss chard, juice with black truffle "tuber melanosporum"*

*The local cow's cheese from Ferme d'Orbois, in espuma,
Provence olive tapenade*

*The organic dark chocolate from Los Encones plantation,
in soft cake, caramel ganache, diplomat cream with lemon and coriander,
black pepper ice cream*

Menu 65 €

Main dish and dessert 49 € served Monday to Friday

The Red Apple menu

*The organic egg of the Farm Les Enfants de la Bio,
fried, seasoned with Aquitaine caviar, cauliflower and cream of lemon chives*

*The Local duck foie gras from the « Ferme Saint Clair »
cold, quince pulp, hot red wine jelly and crunchy nuts*

*The scallops,
cooked « à la plancha », mashed Jerusalem artichokes, chips and vinaigrette,
leeks, grilled buckwheat milk "sobacha"*

*The local squab of the « Suisse Normande »,
roasted, candied legs, beetroot, carrot and apple, light béarnaise sauce*

*The Norman cheese platter, local flax bread, walnuts and raisin
or*

*The local cow's cheese from Ferme d'Orbois, in espuma,
Provence olive tapenade*

Choice of dessert à la carte

Menu 89 €