

The Green Apple Menu

*The Bayeux pork,
in grilled sausage, zucchini, slightly smoked « andouille » juice,
grilled buckwheat tile*

*The fish of the moment,
roasted with Bayeux pork chorizo, bell pepper with cider vinegar,
infusion of fennel seeds and pine nuts*

Or

*Interpretation of a recipe from my grandmother ...
The saddle of rabbit stuffed with olive, breaded with almond, thyme emulsion
Swiss chard*

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

*The organic dark chocolate from Los Encones plantation,
in slightly bitter cake, praline cream, cocoa sauce, chocolate ice cream*

Menu at 65 €

Main and dessert 49 € served Monday 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

The Red Apple Menu

*The local lobster,
without shell, seaweed tsukudani, farm yogurt, lemon and kohlrabi
concentred juice*

*Seashells, fish and shellfish,
marinated with lime and fresh Cayenne pepper, tomato,
cucumber and avocado, basil bouillon*

*The local salmon from Isigny,
steamed in a basil leaf, zathar spicy, caviar and eggplant confit,
crispy wakame rice*

*The duck from the farm Saint Clair,
roasted duck breast, confit leg and pan-fried foie gras, beetroot and carrots,
cooking juices with raz el hanout*

The Norman cheese trolley, local flax bread, walnuts and raisin

or

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

*The raspberry of the Verger du Grand Parc,
available in different textures, scent of tagette and liquorice*

Menu at 89 €

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