

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

SHRIMP Baeri caviar and yuzu	62
SEA SCALLOP Squash and curry	68
JERUSALEM ARTICHOKE Andouille from Vire and white truffle	54
SOLE Mussels, mackerel and red wine	78
PIGEON Beer and root vegetables	70
CHEESEBOARD Norman matured cheeses	24
APPLE Carpaccio, apple and shizo sorbet, Calvados foam	
CHOCOLATE Illianka 63%, tonka, tangerine	24

MENU DESIGNED BY MATTHIEU
POULEUR, CHEF OF THE COLLECTION
SAINT-SIMÉON CUISINES, AND HIS
BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butcher in France.

Allergens and gluten information are available on request.



NUANCES

3 COURSES • 90€

Served only for lunch

JERUSALEM ARTICHOKE | Andouille from Vire and white truffle

SEA SCALLOP | Squash and curry

CHOCOLATE | Illianka 63%, tonka, tangerine

4 COURSES • 110€

Excluding Saturday night, and bank holidays

JERUSALEM ARTICHOKE | Andouille from Vire and white truffle

SEA SCALLOP | Squash and curry

APPLE | Carpaccio, apple and shizo sorbet, Calvados foam

CHOCOLATE | Illianka 63%, tonka, tangerine

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

JERUSALEM ARTICHOKE | Andouille from Vire and white truffle

SEA SCALLOP | Squash and curry

PIGEON | Beer and root vegetables

CHEESEBOARD | Norman matured cheeses

APPLE | Carpaccio, apple and shizo sorbet, Calvados foam

CHOCOLATE | Illianka 63%, tonka, tangerine