

OYSTERS, SEAFOOD & SHELLFISH

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| SEAFOOD PLATTER (price per person) 1 brown crab, 6 oysters, 6 langoustines, 6 prawns, 200g whelks <i>To be ordered prior 6pm, the day before your reservation</i> Extra lobster | 70 € | Price subject to seasonality |
| OYSTERS n°3 from Lenoir-Thomas, Îles de Chausey | By 6 | 20 € |
| | By 9 | 30 € |
| | By 12 | 40 € |

LES ENTRÉES



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| GRILLED LEEKS Vinaigrette, razor clams and parsley | 23 € |
| SEA BREAM CARPACCIO Mango and passion fruit vinaigrette, vegetable pickles and herbs salad | 24 € |
| MARROW VELOUTÉ Perfect organic egg from Galobio, sailor sausage and mushroom condiments | 22 € |

LES PLATS



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| ROASTED COD Whole roasted cauliflower, orange reduction and Maltese sauce | 32 € |
| BRAISED BEEF PALERON Buttered cabbage, mashed potatoes and red wine sauce | 34 € |
| ROASTED SCALLOPS FROM MORJOLENE Shellfish risotto, parmesan cheese and bard jus | 38 € |
| PRIME RIB OF BEEF (for 2 people, 30 minutes wait) Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne | 92 € |

LES DESSERTS



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| PLATE OF NORMAN CHEESE Chutney with salad | 12 € |
| CARAMEL CREAM Tonka bean, caramel-orange sauce and citrus fruit shortbread biscuit | 14 € |
| FINE APPLE TART (to be ordered before your meal) Borniambuc House's farm cream, Calvados ice cream | 14 € |
| TIRAMISU Coffee liqueur and sponge finger | 14 € |

Net rates, taxes and service included