

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER (price per person)		60 €
1 brown crab, 6 oysters, 6 langoustines, 6 prawns, 150g whelks		
<i>To be ordered prior 6pm, the day before your reservation</i>		
Extra lobster	Price subject to seasonality	
OYSTERS n°3 from Lenoir-Thomas, Îles de Chausey	By 6	20 €
	By 9	30 €
	By 12	40 €

LES ENTRÉES



BURRATA	24 €
Old tomato tartare and lovage gazpacho	
FIREPLACE SMOKED MACKEREL	21 €
Ratte potato salad and its condiments	
SEA BREAM CARPACCIO	23 €
Ginger carrot vinaigrette and vegetable pickles	
MIMOSA-STYLE GREEN ASPARGUS	25 €
Organic soft-boiled egg from Galobio and wild garlic sabayon	

LES PLATS



ROASTED POLLACK	32 €
Marinated eggplant and its caviar, pine nuts and savory virgin sauce	
RACK OF LAMB	36 €
French peas, garlic emulsion and thyme jus	
GRENOBLOISE-STYLE RAY WING	32 €
Glazed artichoke with barigoule vinaigrette	
MONKFISH TAIL WITH PIQUILLOS	34 €
Vegetables tian, pepper coulis and basil oil	
PRIME RIB OF BEEF (for 2 people, 30 minutes wait)	90 €
Pont-neuf potatoes, lettuce and cider Béarnaise sauce	

LES DESSERTS



PLATE OF NORMAN CHEESE	12 €
Chutney with salad	
CHEESECAKE	14 €
Strawberry and verbena from our garden	
FINE APPLE TART (to be ordered before your meal)	14 €
Borniambusc House's farm cream, Calvados ice cream	
FINGER CHOCOLATE	14 €
64% chocolate from Madagascar and popcorn	

Net rates, taxes and service included