

CABBAGE | Seaweed, shellfish

BRIOCHE PUFF PASTRY | Potato, truffle, Roscoff onion, Borniambuc cream

Inspired by Claude Monet's culinary memories

VENISON | Red cabbage, Bayeux ham

CHEESEBOARD | Matured Norman cheeses

PRE-DESSERT | A delicate prelude to your dessert

DESSERT | À la carte selection

€145

Served until 1.15pm for lunch and 9.15pm for dinner

CABBAGE | Seaweed, shellfish

SCALLOP | Endive, black garlic, finger lime

BRIOCHE PUFF PASTRY | Potato, truffle, Roscoff onion, Borniambuc cream

Inspired by Claude Monet's culinary memories

JOHN DORY | Salsify, La Pommée balsamic vinegar, Normandy yuzu

VENISON | Red cabbage, Bayeux ham

CHEESEBOARD | Matured Norman cheeses

PRE-DESSERT | A delicate prelude to your dessert

DESSERT | À la carte selection

€175

Served until 12.45pm for lunch and 8.45pm for dinner

« Normandy is a gourmet, generous region and we carefully select our partners and regional producers for the quality of their products.

Thanks to them, and alongside a passionate team, today I find inspiration to awaken the taste buds of every epicurean.

An invitation to a delicious Norman culinary journey, punctuated with nods to my native region, the North of France. »

Matthieu Poulsen
- Executive Chef

« Normandy is a gourmet, generous region and we carefully select our partners and regional producers for the quality of their products.

Thanks to them, and alongside a passionate team, today I find inspiration to awaken the taste buds of every epicurean.

An invitation to a delicious Norman culinary journey, punctuated with nods to my native region, the North of France. »

Matthieu Poufave
- Executive Chef

FOIE GRAS | Escalope, celeriac, apple

MEAGRE | Beetroot, seaweed, citrus

or

BAYEUX PORK | Squash, rich jus, langoustine emulsion
Normandy saffron

CHEESE | Norman cheeses platter

DESSERT | À la carte selection

€79
Exclusively available at lunch

All our meats are born, raised, and slaughtered in France.
Allergen information is available upon request.
Net prices include tax and service charges.

La Carte

Starters

CABBAGE Seaweed, shellfish	€48
FOIE GRAS Escalope, celeriac, apple	€58
SCALLOP Endive, black garlic, finger lime	€54

Fish

JOHN DORY Salsify, La Pommée balsamic vinegar, Normandy yuzu	€68
MEAGRE Beetroot, seaweed, citrus	€58

Meats

VENISON Red cabbage, Bayeux ham	€72
BAYEUX PORK Squash, rich jus, langoustine emulsion, Normandy saffron	€62

Vegetarian

BRIOCHE PUFF PASTRY Potato, truffle, Roscoff onion, Borniambuc cream	€62
--	-----

Inspired by Claude Monet’s culinary memories

Cheese

CHEESEBOARD Matured Norman cheeses	€24
--------------------------------------	-----

Allergen information is available upon request.
All our meats are born, raised, and slaughtered in France.
Net prices include tax and service charges.

Desserts

€24

CHOCOLATE | Buckwheat praline, chocolate soufflé
citron sorbet

KIWI | Oat porridge, yellow and green kiwi carpaccio
watercress oil, ginger sorbet

PAVLOVA | Pear, marigold, light Williams pear eau-de-vie cream
pear and marigold sorbet

VANILLA | Caramelised puff pastry, roasted vanilla crèmeux
salted butter caramel, vanilla ice cream

Allergen information available upon request.
Net prices, including taxes and service.