

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER (price per person)	70 €
1 brown crab, 6 oysters, 6 langoustines, 10 prawns, 200g whelks	
<i>Extra lobster</i>	<i>Price subject to seasonality</i>
To be ordered prior 6pm, the day before your reservation	

OYSTERS n°3 from Lenoir-Thomas, Îles de Chausey	By 6	20 €
	By 9	30 €
	By 12	40 €

SIDES DISHES

Mac & Cheese	5 €
Homemade French fries	4 €
Green salad	3 €

LES ENTRÉES



TOMATO CARPACCIO	24 €
Burrata, lovage oil, fried shallot	
CREAM OF CELERIAC	22 €
Galobio organic perfect egg, smoked haddock, celery chips	
GRAVLAX STYLE ISIGNY SALMON	24 €
Eggplant caviar with pine nuts and preserved lemon, bell pepper coulis and vegetable pickles	
RED QUINOA WITH CITRUS FRUIT	20 €
Avocado and fried croutons	

LES PLATS



TUNA LOIN	32 €
Marinated in Normandy cider, bell peppers and courgettes, « Pommée » sabayon	
FARMHOUSE POULTRY VALLÉE D'AUGE STYLE	36 €
Rolled darphin potatoes	
PLANCHA-GRILLED HADDOCK	30 €
Artichoke and small potatoes, old-fashioned mustard sauce	
PRIME RIB OF NORMAN BEEF (for 2 people, 30 minutes wait)	92 €
Pont-neuf potatoes, snacked lettuce and Béarnaise sauce with cider from Daufresne	

LES DESSERTS



PLATE OF NORMAN CHEESE	12 €
Chutney with salad	
PROFITEROLES	14 €
Vanilla ice cream	
FINE APPLE TART (to be ordered before your meal)	14 €
Borniambuc House's farm cream, Calvados ice cream	
COFFEE AND BROWN SUGAR TART	14 €
Orange and cardamom ice cream	

Net rates, taxes and service included

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.