

Starter

- **VEGETABLE RAVIOLI OF NORMAN CRAB** 60
Crab meat, caviar from Prunier House in Périgord, shellfish sauce
- **TERRINE OF DUCK FOIE GRAS** 50
Sour beetroots, apple chutney
- **SEA SCALLOPS** 38
Served with vegetable tartare and cockles
Reggiano Parmesan, olive oil lemon

Fish and Shellfish

- **NORMAN SCALLOPS RISOTTO** 55
Reggiano parmesan, tartare of granny smith apple
- **BLUE LOBSTER FROM “COTENTIN”** 80
Pan-fried, spicy butter, shellfish jus, mashed carrot and Sarasin
- **TURBOT** 68
The filet cooked in brown butter, shellfish and grilled leeks
White butter sauce with lime and sea weed

Meat and Fowl

- **SADDLE OF NORMAN LAMB** 65
Stuffed fillet with kidney and sweetbreads, pan-fried,
Lamb juice, Navarin vegetable, mashed artichoke
- **PIGEON** 65
Pigeon from Delaunay house,
Open celeriac ravioli, creamy truffle and nuts, salmis gravy
- **NORMAN BEEF CIDER** 68
Pan fried picanha beef cider, white and green asparagus, wild garlic
Small slice of “Melanosporum” black truffle

Cheese

- **Cheeses selection from Bordier House, Normandy and other French regions** 22

La Ferme Saint Siméon ensure all meats and poultry are from French origin



All our dishes are homemade
Our prices are fully inclusive of service and VAT

Dessert

- **IRISH COFFEE** 24
Light smoked whisky mousse, coffee ice cream, Guanaja chocolate sphere, Arabica jelly
- **MANGO** 22
Spicy mango, dark chocolate sphere, passion fruit cream
- **APPLE** 24
Tatin mousse, granny smith preserve
Creamy salted caramel butter
- **CAMELIZED TRADITIONAL MILLEFEUILLE** 23
Apple and vanilla ice cream
- **SORBET AND ICE CREAM** 18
Ice cream: coffee, vanilla, chocolate
Sorbet: apple, spicy mango, lemon, red fruits, mandarine

Au retour du marché

Our suggestions are proposed according to arrival and availability of the seasonal products

Norman Duckling “sauvageon” for two persons 120
Spit roasted and with pommé caramel
Zita gratinated and parmiggiano
Barbajuan the legs

This menu has been designed by Jacques MAXIMIN Meilleur Ouvrier de France
and Sébastien FARAMOND Executive Chef



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