

Clin d'œil "Normand Gourmand "

ASPARAGUS

Green asparagus with caviar from "Prunier" house in Périgord
White asparagus just grilled, mimosa eggs and herbs, wild garlic Hollandaise sauce



« THOMAS LENOIR » ORGANIC OYSTER FROM CHAUSEY ISLAND

Soft cushion of potatoes, cress sauce and iodized emulsion



TURBOT FROM OUR COAST

Fillet in Meunière style, roasted cauliflower with curry, pickles
Seagrass and shellfish



PIGEON FROM "MR DELAUNAY" HOUSE IN CROISILLES

Roasted pigeon from Delaunay house
Braised lettuce, simmered sweet garden peas with Parmesan cheese
Braised legs, potatoes and grilled pistachio espuma



NORMAN CHEESE SELECTION



PRE-DESSERT



APPLE

Tatin mousse, Granny Smith preserved
Creamy salted caramel butter

Menu served for two people

140€ per person

Last order 1:15pm and 9:15pm

