

## *Starter*

- **THE ASPARAGUS** 60  
Steamed green asparagus, white asparagus just grilled,  
Mimosa eggs and herbs, wild garlic Hollandaise sauce
- **NORMAN CRAB** 50  
Refreshed of young fennel, sphere of “ribot” milk and crusty rice
- **SPRING HERBS AND VEGETABLE** 40  
Fine tart acidulated with “pomme”, preserved egg yolk, praline hazelnut

## *Fish and Shellfish*

- **JOHN DORY** 62  
Pan fried fillet, artichoke mousseline flavored with green cardamom, artichoke  
Squid and fresh coriander, citrus butter with sweet spices
- **BLUE LOBSTER FROM “COTENTIN”** 80  
Grilled in its shell with seaweed butter, potatoes and preserved red pepper  
Donut of claw with tarragon, shellfish juice
- **TURBOT FROM OUR COAST** 68  
Fillet in Meunière style, roasted cauliflower with curry, pickles  
Seagrass and shellfish

## *Meat and Fowl*

- **THE VEAL** 68  
Veal chop softly smoked with aromatic herbs from our garden, ketchup  
Carrot mousseline, cake of braised knuckle of veal
- **PIGEON FROM “MR DELAUNAY” HOUSE IN CROISILLES** 62  
Roasted pigeon from Delaunay house  
Braised lettuce, simmered sweet garden peas with Parmesan cheese  
Braised legs, potatoes and grilled pistachio espuma
- **THE LAMB** 65  
Pan fried lamb chop, crusty sweetbreads, garlic mousseline  
Spring vegetable with oregano and juice
- **VEAL SWEETBREAD** 68  
Cantabris anchovy and green asparagus

All our meats and poultry are from French origin

## *Cheese*

- Cheeses selection from Borniambus House, small local producer 22



All our dishes are « Homemade » and cooked with raw commodities  
Net rates, VAT and service included

## *Dessert*

- **TEMPTATION** 22  
Around three chocolates
- **LEMON AND STRAWBERRY PAVLOVA** 22  
Lime meringue, delicately pan-fried strawberries with basil and strawberry sorbet
- **APPLE** 24  
Tatin mousse, granny smith preserved  
Creamy salted caramel butter
- **CARAMELIZED TRADITIONAL MILLEFEUILLE** 23  
Apple and vanilla ice cream
- **SORBET AND ICE CREAM** 18  
Ice cream: coffee, vanilla, chocolate  
Sorbets: apple, spicy mango, lemon, red fruits, mandarin

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



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