

OUR MENUS

In 7 Courses*

140€

"Mushroom of the Day Toast" from David & H el ene Moore

Button Mushroom Sorbet / Creamy of Shellfish



Venison Tartare with Caviar

Hazelnut / Lamb's Lettuce Vinegar / Egg Yolk / Celery / Kiwi



Normandy Scallops with Thyme

Fermented Oak Lentin Mushrooms / Bluefoot Mushrooms with Vinegared Garlic Cream



Fish of the Day



Doe Nut sourced from local forest

Dates / Curly Kale / Grape & Quince with Vinegar

OR

Two-course suckling lamb

** Leg of lamb and loin*

New potatoes and Cabbage

** Confit Neck and Shoulder*

Morillon with Saint Jean blue cheese



Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

† Last order for the 7-course menu : 9:00 p.m.

In 5 Courses

120€

"Mushroom of the Day Toast" from David & H el ene Moore

Button Mushroom Sorbet / Creamy of Shellfish



Normandy Scallops with Thyme

Fermented Oak Lentin Mushrooms / Bluefoot Mushrooms with Vinegared Garlic Cream

OR

Fish of the Day



Doe Nut sourced from local forest

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OR

Two-course suckling lamb

** Leg of lamb and loin*

New potatoes and Cabbage

** Confit Neck and Shoulder*

Morillon with Saint Jean blue cheese



Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

FOOD & WINE PAIRING

7 glasses (10cl)

95€

5 glasses (10cl)

70€

3 glasses (12cl)

45€

SPRING MENU 2025

In 3 Courses 89€
Starter - Main Course (fish or meat) - Dessert

STARTERS 37€

"Mushroom of the Day Toast" from David & Hélène Moore

Button Mushroom Sorbet / Creamy of Shellfish

Venison Tartare with Caviar

*Hazelnut / Lamb's Lettuce Vinegar / Egg Yolk / Celery / Kiwi
(Hunting Ornaise)*

White asparagus from the Loire

Lemon / Normandy Oyster / Beignet and Dry Venison haunch

FISH 43€

Normandy Scallops with Thyme

Fermented Oak Lentin Mushrooms / Bluefoot Mushrooms with Vinegared Garlic Cream

Fish of the Day

MEAT 43€

Doe Nut sourced from local forest

Dates / Curly Kale / Grape & Quince with Vinegar

Two-course suckling lamb

* *Leg of lamb and loin*

New potatoes and Cabbage

* *Confit Neck and Shoulder*

Morillon with Saint Jean blue cheese

CHEESE

Cheese Platter 21€

Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais

DESSERTS 23€

The Porcini

In Trompe-l'œil / Cinnamon / Porcini Praline

Jersey Milk Caramel Sablé

Crispy Biscuit / Ground Ivy

The Pine Cone

Douglas Vinegar / Chocolate & Hazelnuts

The Apple

Crispy Puff Pastry / Ginger / Nuts / Tasmanian Pepper, 'Plantation Petite Rivière' in Normandy

For our guests with allergies, dietary requirements, or food preferences, our team is here to assist you.