

Starter

Seasonal velouté with hazelnut pieces €9

Duck foie gras with Normandy pommel apple chutney €20

6 Normandy snails Garlic butter Ferme de l'Odon €11

Carpaccio of scallops, lime and passion fruit €17 Caviar (20g) "Oscietra" and small blinis €38

Nage of langoustines and creamed bisque scallops €21

Variation of duck foie gras and gingerbread €20 Soft-boiled egg, truffle and mushrooms,
parmesan cream €14

Creamy goat cheese, crumble and honey 13€ Bush of 8 langoustines with mayonnaise 20€

Asnelles oysters - Christophe Lévêque n°3

6 pieces - €14 9 pieces - €20 12 pieces - €27

MEATS

Finely chopped beef tartare, fresh fries and green salad €20

Piece of beef (200g) smoked with thyme, pepper sauce, fresh fries €25

Caen-style tripe "2023 honorary prize" and fresh fries €19

Belle entrecôte, truffled butter, fresh fries (350g) €32

Duck with glazed vegetables, red berry jus €24

Chicken fillet with candied lemon, roasted autumn vegetables €21

Sweetbreads browned with brown butter, potato with truffle and morels 34€

Additional garnish: fries, mash, salad, risotto: €3

VEGAN DISH

Sea bream fillet, buttered vegetables, parmesan cream €25

FISH & SHELLFISH

Roasted langoustine risotto, creamy bisque €27

Roast sea bass fillet, fennel in two textures, apple purée and champagne emulsion €27

Skewer of scallops, on a bed of crunchy salad €25

Pan-fried scallops, pumpkin, smoked bacon emulsion €29

Seafood platter (5 langoustines, 5 oysters and pink shrimp) €38

CHILDREN'S MENU

(Up to 12 years old) €13

Piece of beef - fresh fries Homemade chocolate mousse

LUNCH DISH

(Except public holidays) 16€

From Monday to Friday

dessert

Dome of chestnut and blackberry 11€

Fresh Pina colada, exotic fruit and coconut. Light vanilla and caramel 11€

Milk chocolate and passion fruit 11€

Gourmet coffee or tea 13€

Gourmet Champagne 16€

Green apple with lemon trompe l'œil 12€

Palette of "homemade" ice creams and sorbets 11€

Trilogy of cheeses, green salad 11€

HOUSE SPECIALTY

18€

Car service

Our Normandy free-range chicken, roasted, thyme juice

served with buttered apple puree

For health and safety rules, the car cannot be taken outside.

MENU SAINT-SAUVEUR

45€

Langoustine nage and creamed bisque scallops

Duck foie gras with Normandy pommel

Soft-boiled egg, truffle and mushrooms, parmesan cream

-

Piece of beef (200g) smoked with thyme, pepper sauce, fresh fries

Roasted sea bass fillet, fennel in two textures, apple purée and champagne emulsion pan-fried

scallops, pumpkin, smoked bacon emulsion

-

Choice of dessert

Gourmet coffee or tea (+2€)

Gourmet Champagne (+5€)

LOUIS MENU

35€

Seasonal velouté with hazelnut pieces Fresh salmon tartare with mango and lemon Creamy goat

cheese, crumble and honey

-

Sea bream fillet, buttered vegetables, parmesan cream Caen-style tripe "2023 honorary prize" and

fresh fries

Chicken fillet with preserved lemon, roasted autumn vegetables

-

Roasted pineapple, creamy mango and passion fruit sorbet Light vanilla and caramel Trilogy of

cheeses and green salad.

GREAT SUNDAY BUFFET. 44€

(Children's menu up to 12 years old: €20) (From noon to 2:30 p.m., reservation recommended)