

## STARTERS

Creamy burrata, basil oil and candied tomatoes	11€	
Creamed fish soup	9€	
Duck foie gras with Normandy pommeau, apple raspberry chutney	18€	
6 Normandy snails Ferme de l'Odon, garlic butter	12€	
Salmon and scallop tartare, lime and passion fruit	13€	
Caviar (20g) "Oscietra" and small blinis	38€	
Crispy crab cake with fine herbs	13€	
Tuna and salmon gravlax, balsamic and beetroot	11€	
Soft-boiled egg, green asparagus, smoked bacon cream	11€	
Seafood plate (5 langoustines, 5 oysters and prawns)	38€	
Asnelles oysters - Christophe Lévêque n°3		
6 pieces - 14€	9 pieces - 20€	12 pièces - 27€

## MEATS

Finely chopped beef tartare, fresh fries and green salad	20€
Piece of beef (200g) smoked with thyme, pepper sauce, fresh fries	23€
Veal chop cooked at low temperature, cider sauce and apple purée	23€
Beautiful steak, Béarnaise-style butter, fresh fries (350g)	29€
Duck breast, fried vegetables, raspberry sauce	20€
Chicken fillet with curry cream and small vegetables	18€
Pig pluma, chorizo and melted pepper, new potatoes	19€
Fricassee of sweetbreads with morels, pan-fried vegetables.	29€
<i>Additional garnish: fries, mash, salad, risotto: 3€</i>	

## VÉGAN DISH

Pea and asparagus risotto, virgin sauce and crunchy curry tuile	18€
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## FISH & SHELLFISH

Sea bream fillet, mixed vegetables and white butter	20€
Roast salmon with virgin sauce, pea risotto	20€
Roasted langoustine risotto, creamy bisque	25€
Roasted sea bass fillet, pea and asparagus puree, raspberry sauce	22€
Tuna and salmon in gravlax, on crunchy salad	18€
Pan-fried scallops, parsnip puree and smoked bacon emulsion	25€
Casserole of scallops, salmon and langoustines, shellfish risotto	26€
Seafood plate (5 langoustines, 5 oysters and prawns)	38€

## DESSERTS

Lemon roll, refreshed with basil	11€
Panna cotta with vanilla and red fruits	11€
Coffee and cocoa tiramisu	11€
Milk chocolate and passion fruit	11€
Gourmet coffee or tea	13€
Gourmet Champagne	16€
Ice-cream parfait flavoured pistachio and raspberries	11€
Green apple with vanilla trompe l'oeil	12€
Palette of "homemade" ice creams and sorbets	11€
Trilogy of cheeses, green salad	11€

## CHILDREN'S MENU

13€

(up to 12 years old)

Piece de beef – fresh fries  
Homemade chocolate mousse

## MIDDAY DISH

20€

Dish 15€

Dish + dessert 20€  
from Monday to Friday except public holidays

## HOUSE SPECIALTY

18€

Slice car service

Our Normandy free-range chicken, roasted, thyme juice  
served with mashed potatoes with butter

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

## LOUIS MENU

32€

Creamed fish soup

6 Normandy snails Ferme de l'Odon, garlic butter  
Creamy burrata, basil oil and candied tomatoes

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Pig pluma, chorizo and melted pepper, new potatoes

Roast salmon with virgin sauce, pea risotto

Chicken fillet with curry cream and small vegetables

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Panna cotta with vanilla and red fruits

Milk chocolate and passion fruit

Trilogy of cheeses, green salad

## SAINT-SAUVEUR MENU

42€

Crispy crab cake with fine herbs

Duck foie gras with Normandy pommeau, apple raspberry chutney

Soft-boiled egg, green asparagus, smoked bacon cream

Salmon and scallop tartare, lime and passion fruit

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

Veal chop cooked at low temperature, cider sauce and apple purée

Roasted sea bass fillet, pea and asparagus puree, raspberry sauce

Casserole of scallops, salmon and langoustines, shellfish risotto

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Dessert on choice

Gourmet coffee or tea (+2€)

Gourmet Champagne (+5€)

ENGLISH MENU



## LARGE SIDEBOARD OF SUNDAY

44€

(Children's menu up to 12 years old: 20€)

(from noon to 2 :30 p.m., reservation recommended)

Restaurant open 7 days a week for lunch and dinner