

STARTERS

Creamy burrata, basil and candied tomatoes	11€
Tomato gazpacho, bruschetta and condiments	9€
Duck foie gras with Normandy pommeau, apple raspberry chutney	18€
6 snails from Normandy Ferme de l'Odon, garlic butter	12€
Salmon, apple and ginger tartare	13€
Caviar (20g) "Ossetra" and small blinis	38€
Crumbled crabs with fine herbs, crispy tile	14€
Salmon gravlax, dill and raspberries	14€
Seafood plate (5 langoustines, 5 oysters and prawns)	38€
Asnelles oysters - Christophe Lévêque n°3	6 pieces - 14€
	9 pieces - 20€
	12 pieces - 27€

SALADS

Tomatoes and creamy basil burrata	17€
Salmon gravlax, dill and raspberries	18€
Large salmon, apple and ginger tartare	18€
Sliced chicken with spices, parmesan shavings	17€

FISH & SHELLFISH

Sea bream, sunny vegetables, sweet spice cream	22€
Roasted salmon with virgin sauce, fresh tagliatelle with pesto	22€
Roasted sea bass fillet, pea purée, tarragon white butter	23€
Baked pollack, sunny vegetables and tomato coulis	21€
Snacked langoustines, creamy bisque risotto	25€
Fish casserole, shellfish risotto	23€
Seafood platter (5 langoustines, 5 oysters and prawns)	38€

MEATS

Finely minced beef tartare, fresh fries and salad	21€
Piece of beef (200g) smoked with thyme, pepper sauce, fresh fries	24€
Beautiful veal chop cooked at low temperature, cider sauce and potatoes purée	24€
Chicken fillet marinated with spices, sunny vegetables	19€
Beautiful steak, Béarnaise-style butter, fresh fries (350g)	32€
Pig pluma, chorizo and tender peppers, new potatoes	20€
Sweetbreads pan-fried in butter, truffle purée and crunchy tile	33€

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

VEGAN DISH

Tomato risotto, candied eggplant, hazelnut flakes	19€
---	-----

DESSERTS

Lemon freshness, cottage cheese and basil sorbet	11€
Panna cotta with vanilla and red fruits	11€
Tiramisu coffee and cocoa flavor	11€
All chocolate pavlova	11€
Gourmet coffee or tea	13€
Gourmet Champagne	16€
Frozen parfait with pistachio and raspberries	11€
Green apple with vanilla trompe l'oeil	12€
Palette of "homemade" ice creams and sorbets	11€
Trilogy of cheeses, salad	11€

CHILDREN'S MENU

13€

(up to 12 years old)

Piece of beef - fresh fries

Homemade chocolate mousse

MIDDAY DISH

20€

Dish 15€

Dish + dessert 20€

from Monday to Friday except public holidays

HOUSE SPECIALITY

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€

Tomato gazpacho, bruschetta and condiments

Salmon, apple and ginger tartare

Camembert cloud, caramelized apple with cider vinegar

-

Pig pluma, chorizo and tender pepper, new potatoes

Baked pollack, sunny vegetables and tomato coulis

Chicken fillet marinated with spices, sunny vegetables

-

Panna cotta with vanilla and red fruits

All chocolate pavlova

Trilogy of cheeses and green salad

SAINT-SAUVEUR MENU

42€

Crumbled crab cake with fine herbs

Duck foie gras with Normandy pommeau, apple raspberry chutney

Creamy burrata, basil and candied tomatoes

Salmon gravlax, dill and raspberry

-

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

Beautiful veal chop, cooked at low temperature, cider sauce and potatoes purée

Roasted sea bass fillet, pea purée, tarragon white butter

Fish casserole, shellfish risotto

-

Dessert on choice

Gourmet coffee or tea (+2€)

Gourmet Champagne (+5€)

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

ENGLISH MENU

