

STARTERS

Scallop and salmon tartare, passion fruit and lime				14€
6 oysters au gratin, Isigny cream and comté				15€
Duck foie gras with Normandy pommeau, apple and red fruit chutney				18€
Squash velouté, hint of curry				9€
Caviar (10g) "from France" and small blinis				24€
Crumbled crab with avocado, fresh herbs and crispy tuile				14€
Pan-fried foie gras escalopes, apple fruit and candied onion with cranberries				18€
Soft-boiled egg with mushroom cream and truffle and bacon				11€
Camembert cloud, caramelized apple with cider				9€
Asnelles oysters - Christophe Lévêque n°3	6 pieces - 14€	9 pieces - 20€	12 pieces - 27€	

SALADS

Large tartare of scallops and salmon, passion fruit and lime				20€
Snacked scallops, walnuts and apples				25€
Salad with bacon, soft-boiled egg and small croutons				17€

FISH & SHELLFISH

Baked hake, autumn vegetables, preserved lemon sauce				21€
Roasted monkfish, creamy risotto, bacon chips and morel sauce				29€
Scallops, pumpkin cream, parsley mushrooms and shellfish emulsion				28€
Sea bass fillet, melting linguine and saffron sauce				23€
Fish and scallop casserole, shellfish risotto				24€

MEATS

Finely minced beef tartare, fresh fries and green salad				21€
Piece of beef (200g) smoked with thyme, pepper sauce and fresh fries				24€
Rossini beef, truffled mashed potatoes, port juice				26€
Creamy poultry casserole, new potatoes and foie gras pieces				20€
Sweetbreads fried in butter, pan-fried mushrooms, morel and baby vegetable sauce				32€
Veal chop cooked at low temperature, morel cream, mashed potatoes				26€
Duck breast, baby vegetables, candied shallot with port wine and grape juice				23€
Roasted free-range chicken, thyme juice and mashed potatoes				19€
Pluma of melting pork with wine juice, autumn vegetables				21€

VEGAN DISH

Linguine with mushrooms and morel sauce				20€
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DESSERTS

Pineapple and hibiscus in the flame, creamy mango passion fruit sorbet				11€
Honey and fig panna cotta				11€
Chocolate mousse and fine nougatine				11€
The large praline choux Paris Brest style				11€
Chocolate tart and roasted almonds, chocolate sorbet				11€
Gourmet coffee or tea				13€
Gourmet champagne				16€
Frozen parfait with calvados and green apple heart				11€
Vanilla and caramel all in lightness				11€
Palette of "homemade" ice creams and sorbets				11€
Trilogy of cheeses, green 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

19€

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€

Soft-boiled egg with mushroom cream and truffle and bacon

Squash velouté, hint of curry

Camembert cloud, caramelized apple with cider

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Creamy poultry casserole, new potatoes and foie gras pieces

Baked hake, autumn vegetables, preserved lemon sauce

Pluma of melting pork with wine juice, autumn vegetables

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Honey and fig panna cotta

Chocolate mousse and fine nougatine

Trilogy of cheeses, green salad

SAINT-SAUVEUR MENU

42€

Duck foie gras with Normandy pommeau, apple and red fruit chutney

Crumbled crabs with avocado, fresh herbs and crispy tuile

Scallop and salmon tartare, passion fruit and lime

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

Sea bass fillet, Melting linguine and saffron sauce

Duck breast, baby vegetables, candied shallot with port wine and grape juice

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Dessert on choice

Gourmet coffee or tea (+2€)

Gourmet Champagne (+5€)

ENGLISH MENU



Restaurant open 7 days a week for lunch and dinner