

starter	
Seasonal velouté with hazelnut pieces	9€
Duck foie gras with Normandy pommeau apple chutney	20€
6 snails from Normandy Ferme de l’Odon garlic butter	11€
Scallops, lime and passion fruit marinade	19€
Caviar (20g) “Oscietra” and small blinis	38€
Langoustine ravioli, cream bisque	21€
Variation of duck foie gras and gingerbread	20€
Soft-boiled egg with mushrooms and truffle, parmesan cream	18€
Pana cotta with 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€
Beautiful steak, truffled butter, fresh fries (350g)	32€
Duck with glazed vegetables, red berry juice	24€
Chicken fillet with preserved lemon, roasted autumn vegetables	21 €
Sweetbreads browned with brown butter, truffled potatoes and morels	34€
Additional garnish: fries, mash, salad, risotto.	3€

VEGAN DISH

Roasted cauliflower with spices, quinoa and Thai vinaigrette	20€
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FISH & SHELLFISH

Fillet of pollack, buttered vegetables, parmesan cream	25€
Roasted langoustine risotto, creamy bisque	27€
Roasted sea bass fillet, fennel in two textures, apple puree and champagne emulsion	27€
Skewer of scallops, on a bed of crunchy salad	29€
Pan-fried scallops, pumpkin, smoked lard emulsion	29€
Seafood plate (5 langoustines, 5 oysters and prawns)	38€

DESSERTS

Dome of chestnut and blackberry	11€
“Monsieur Louis” caramel cabbage	11€
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’oeil	12€
Palette of homemade ice creams and sorbets	11€
Trilogy of cheeses, green salad	11€

CHILDREN’S MENU LUNCH DISH

(Up to 12 years old) (Except public holidays)

12€ 15€

Piece of beef - fresh fries Monday to Friday

Homemade chocolate mouse

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

LOUIS MENU

35€

Seasonal velouté with hazelnut pieces

6 snails from Normandy Ferme de l'Odon garlic butter

Pana cotta with goat cheese, crumble and honey

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Fillet of pollack, buttered vegetables, parmesan cream

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

Chicken fillet with preserved lemon, roasted autumn vegetables

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Roasted pineapple, creamy mango and passion fruit sorbet

Light vanilla and caramel

Trilogy of cheeses and green salad

MENU SAINT-SAUVEUR

45€

Langoustine ravioli, cream bisque

Duck foie gras with Normandy pommel

Soft-boiled egg with mushrooms and truffle, parmesan cream

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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

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Choice of dessert

Gourmet coffee or tea (+2€)

Gourmet Champagne (+5€)

GREAT SUNDAY BUFFET

44€

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

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