

STARTERS

Dubarry velouté, slivers of foie gras	10€
Duck foie gras with Normandy pommeau	19€
6 Normandy snails Ferme de l'Odon homemade garlic butter	11€
Asnelles oysters - Christophe Lévêque n°3	
6 pièces - 14€ 9 pièces - 20€ 12 pièces - 27€	
"Homemade" Gravlax salmon, marinated in beetroot and dill	15€
Bush of 8 langoustines with mayonnaise	20€
Duo of citrus-flavoured salmon & scallop tartare	15€
Caviar (50g) "Osetra" and small blinis	75€
Caviar (20g) "Osetra" and small blinis	38€

SALADS

"Homemade" Gravlax salmon, marinated in beetroot and dill	21€
Salad of langoustines and prawns, citrus and sesame flavor	20€
Tender and crunchy chicken salad with	20€

MEAT

Duck breast, Vitelotte potato, cranberry jus	25€
Finely chopped beef tartare, fresh fries and green salad	20€
Piece of beef (200g) smoked with thyme, pepper sauce, fresh fries	24€
Nice butter steak Béarnaise style, fresh fries (350g)	32€
Golden veal sweetbreads, morel sauce and truffle mash	31€
Fondant pig pluma, baby potatoes, peppers and chorizo and meat jus	21€

Additional garnish: Mash, salad, risotto: €3

PLAT VÉGAN

Risotto with asparagus, crunchy vegetables and cranberry condiments	20€
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FISH & SHELLFISH

Seared scallops, cauliflower cooked twice in a salty emulsion	29€
Roasted pollack, pan-fried seasonal vegetables, lemon butter	23€
Filet of sea bass with a Dieppoise shellfish broth	25€
Back of cod, asparagus risotto and its emulsion mushrooms	24€
Seafood platter (5 langoustines, 5 oysters, prawns)	38€

DESSERTS

Citrus-flavoured rum baba, orange sorbet	11€
Chocolate & coffee dome	11€
Two-chocolate cake, vanilla ice cream	11€
Roasted pineapple on exotic-flavoured Breton shortbread	11€
Gourmet coffee or tea	13€
Gourmet Champagne	16€
Roasted apple with caramel cider, Norman cloud	11€
MONSIEUR LOUIS pistachio cabbage	11€
Range of homemade ice creams and sorbets	11€
Trilogy of cheeses, green salad	11€

CHILDREN'S MENU

(up to 12 years old)

12€

Homemade piece of beef - fresh fries
Homemade chocolate mousse

LUNCH DISH

(Except bank holidays)

15€

From Monday to Friday

HOUSE SPECIALTY

18€

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

MENU LOUIS

33€

Dubarry velouté, slivers of foie gras
Duo of salmon tartare & citrus flavored scallops
6 Normandy snails Ferme de l'Odon homemade garlic butter
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Fondant pork pluma, new potatoes, peppers and chorizo and meat jus
fried seasonal vegetables, lemon butter
Chicken casserole, foie gras cream and baby potatoes
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Two-chocolate cake, vanilla ice cream
Roasted pineapple on its exotic-flavoured Breton shortbread
Roasted apple with cider caramel, Norman cloud

MENU SAINT-SAUVEUR

44€

Homemade Gravlax salmon, marinated in beetroot and dill
Duck foie-gras with pommeau de Normandie
Seafood platter (oysters, prawns and langoustines)
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Duck breast, Vitelotte potato and cranberry jus
Piece of beef smoked with thyme, green pepper sauce, fresh fries
Filet of sea bass with shellfish nage Dieppoise style
-
Choice of dessert
Gourmet coffee or tea (+2€)
Gourmet Champagne (+5€)

BIG SUNDAY BUFFET

44€

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

(from noon to 2.30 p.m., by reservation)