

STARTERS

Perfect Egg & Duchamps Asparagus

Crozet Risotto • Bresaola • Sweet Onion Confit • Morel Milk

Duck Foie Gras *extra €9*

Pineapple, Cardamom & Lime Chutney • Ginger Caramel

Escargot & Wild Garlic Cassolette

Cave Mushrooms • Morteau Sausage • Wild Garlic Cream • Crispy Tomme de Touraine

Cauliflower Tempura & Breton Curry

Tzatzíki • Pickled Red Onion • Spring Onion

Plate of special oysters from normandy “Demoiselles d’Argon”

Lemon • Shallots • Red vinegar “Martin Pouret” • *6 oysters*

MAIN COURSES

Confit Pork Shank

Shank Compression • Green Peas • Baby Potatoes • Tandoori & Lemongrass Jus

Local aged Sirloin *supp 12€*

Handcut fried potatoes • Green pepper sauce

Fish of the moment in Wild Garlic & Lemon Crust

White & Green Asparagus • Mashed Potatoes • Light Maltese Sauce

Crispy Oriental-Style Lamb

Dried Fruit Bulgur • Chermoula Condiment • Stuffed Piquillos • Preserved Lemon & Black Olive Jus

Dish of the moment *(may have a supplement)*

• On blackboard •

DESSERTS

Black Forest • Cocoa Biscuit • morello cherries

Rhubarb Clafoutis • Yogurt Ice Cream

Banoffee • Banana Variations • Peanut • Peanut Crumble • Dulce de Leche Espuma

Artisanal ice cream (2 scoops for children or 3 scoops for adult) • flavors upon request

Plate of local cheeses *extra €7 - 4 pieces or instead of your dessert*

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

€30

STARTER / MAIN COURSE / DESSERT

€36



Prices include VAT in euros, service included.

All our meats are of French origin.

Find the list of allergens in our dishes via the QR code or at the reception.

Please inform us of any intolerances or allergies, so we can offer you a suitable alternative.