

STARTERS

Perfect egg & aged Mimolette

Elbow macaroni risotto • truffle shavings • ham cooked in a cloth • Mimolette cream

Duck Foie Gras *extra €9*

Pineapple and passion fruit chutney • ginger caramel

Homemade white pudding

In a thin tart • onion confit with mustard seed • parsnip purée • morel sauce suprême

Pâté en croûte « mixed poultry » from La Caillère

Cranberries relish • salad of lamb's lettuce • beetroot crisp

Plate of Normandy oysters 'Fines de Claire n°3'

Lemon • Shallots • Red vinegar "Martin Pouret" • *6 oysters*

MAIN COURSES

Veal blanquette from La Caillère

Seasonal vegetables • mushrooms • pilaf-style rice

Local aged Sirloin *extra 12€*

Hand cut fried potatoes • green peppercorn sauce

Fish of the moment

Layered potato mille-feuille • local leek fondue • saffron mussel cream

Smoked free-range pork loin & homemade black pudding crisp

Celery and pear purée • Brussels sprouts braised with black garlic • chorizo jus

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

• On the blackboard

DESSERTS

66% chocolate bar with mandarin • praline • mandarin confit and sorbet

Exotic fruit tartlet • Mascarpone diplomat cream • roasted pineapple • banana ice cream

Chestnut cream panna cotta • speculoos crumble • cappuccino foam

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

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

STARTER / MAIN COURSE / DESSERT

36€

STARTER / MAIN COURSE

OR

MAIN COURSE / DESSERT

32€

