

STARTERS

Vitello tonnato

Confit artichoke • herb oil • veal jus vinaigrette • mustard pickles

Duck Foie Gras *extra €9*

Cherry and black balsamic chutney • ginger caramel

Regional tomato and strawberry gazpacho

Burrata • fennel • croustillant de foccacia • pancetta • basil oil

Falafel & hummus

Chickpea salad with sun-dried tomatoes and cumin • light hummus mousse

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

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

MAIN COURSES

Roasted duck breast with spice crust

Roasted melon • sweet potato purée and gnocchi • honey and barberry jus

Local aged Sirloin *extra 12€*

Hand cut fried potatoes • green pepper sauce

Fish of the moment

Crispy sun-dried cherry tomatoes • miso eggplant • sun-dried tomato butter

New Orleans-style Cajun beef shank

Cajun-spiced confit shank • cheddar and corn polenta variations • grilled zucchini with paprika

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

• On the blackboard •

DESSERTS

Strawberry soup with spiced red wine • Sacristain biscuit • vanilla ice cream

Apricot Pavlova • Orange blossom whipped cream • apricot sorbet

Salted caramel cream puff • Dark chocolate ganache canvas • caramel cream

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.