

STARTERS

Burrata • tomatoes • watermelon soup • crunchy fennel
Melon gazpacho • parma ham • lettuce • garlic bread toast
Marinated salmon • Hawaiian Poke-style vegetables • soy vinaigrette
Oysters from Normandy • lemon • shallot • red vinegar

MAIN COURSES

LOW TEMPERATURE COOKED POULTRY FROM THE REGION

Poultry jus with Orléans mustard • “Greek” green bean salad

TRIBUTE TO BRITTANY

Fish stew • vegetables and fishes of the moment • mussels • Celtic mayonnaise

MATURED SIRLOIN OF « CHEZ MANU » FROM SAMBIN *supp 12€*

Baby potatoes • salad of the moment • sauce choron

HERB CRUSTED COD FILLET

Local zucchini with basil pesto • white butter sauce • lime and chives

DESSERTS

Plate of cheeses from here and around *supp 8€ or instead of your dessert*

Blackberries chocolate entremet • fresh blackberries

Rice pudding • salted butter caramel • puffed rice

Hibiscus peach crumble • light vanilla mascarpone cream

STARTER / MAIN COURSE or MAIN COURSE / DESSERT

€29

STARTER / MAIN COURSE / DESSERT

€34

Price including VAT in euros, service included

All our meats are of French origin / List of allergens available on request