

## STARTERS



### Local goat cheese panna cotta

Arlequin tomato tartare and crumble • toasted bread with rocket pesto • dry-cured ham

### Duck Foie Gras *supp 9 €*

Melon chutney with white port • ginger caramel

### Tomato and watermelon gazpacho

Burratina • pickled cherry tomatoes • garlic croutons

### Albacore tuna tataki

Bulgur salad • snow peas • Sriracha mayonnaise

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

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

## MAIN COURSES

### French duck breast with allspice berries and roasted apricot

Sweet potato mousseline • rosemary roasted apricots • new potatoes • sweet and sour jus

### Local aged Sirloin *extra 12€*

Hand cut fried potatoes • Stroganoff-style sauce

### Fish of the moment in a chorizo crust

Corn in textures : creamy and grilled • coconut polenta • carrot and turmeric beurre blanc

### Crispy oriental-style lamb shoulder

Caramelized eggplant purée • crispy chickpeas and zucchini • mint and lemon yogurt

• lamb jus with merguez spices

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

• On the blackboard

## DESSERTS

Blueberry tartlet & black sugar • blueberry compote and sorbet

Frozen nougat with dried fruits & poached peaches • verbena and hibiscus • pink pralines

Soft-baked chocolate cookie • salted butter caramel • chocolate ice cream

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

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

STARTER / MAIN COURSE / DESSERT OR CHEESES

38 €

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

35 €

