



1 October 2022



**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |                |                  |               |                 |
|----------------|------------------|---------------|-----------------|
| <b>Gluten</b>  | <b>Shellfish</b> | <b>Eggs</b>   | <b>Fish</b>     |
| <b>Peanuts</b> | <b>Soy</b>       | <b>Milk</b>   | <b>Nuts</b>     |
| <b>Celery</b>  | <b>Mustard</b>   | <b>Sesame</b> | <b>Sulphite</b> |
| <b>Lupin</b>   | <b>Molluscs</b>  |               |                 |

**To Share**

Sharing moment

**Truffle Pasta**, York ham & parmesan cream.

**6 to 8 weeks matured prime rib roasted**,

roasted with "fleur de sel", vegetables & new potatoes, Timut pepper sauce.



**Crêpes Suzettes**, with Grand Marnier & orange zest.



**Half camembert with truffle**. green salad & jams.



**Blue Lobster roasted (600/700 gr) with butter**, mashed potatoes & lime.



**Iberian Ham & condiments**. sliced at the Berkel.



**Starters**

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**Summer truffle burrata**,

toast of Iberian ham, tailed capers.



**Fouquet's caviar (10g)**, Aquitaine caviar & condiments.



**Flame-cooked mackerel fillet**,

virgin chickpea sauce & beetroot hummus, raspberry condiment.



**Iberian Ham & condiments**. sliced at the Berkel.



**Traditional puff pastry pie, veal sweetbread with foie gras**,

sausage meat, black trumpets mushroom & pistachios, summer truffle sauce.



**Cold cream of peas with hazelnut oil**, smoked eel & herring egg.



## Main Courses

### Fish

#### Organic sea bream fillet with pesto,

zucchini spaghetti with capers, black curry sauce.



#### Hake with fresh herbs,

tomatoes & coconut beans, seasoned with Malabar black pepper.



#### Lobster risotto, sea urchin coral & spicy bisque.



#### Sole Meunière, prepared in the dining room,

Parsley, seasonal vegetables & mashed carrots with cumin.



#### Turbot roasted with "fleur de sel", white butter & lime sauce.



### Meat

#### "Belle Epoque" Beef Burger,

with Normandy Camembert & onion confit in cider.



#### Pork chop simmered in a cast iron casserole dish,

country bacon and black pudding with meat juices, apple fruit.



#### Shoulder of lamb confit with sweet spices,

served with a spoon, vegetable & smooth mashed potatoes.



#### Wagyu Beef Filet with Truffle, Rossini style, new potatoes.



#### "Belle Epoque" Beef Tartare with Truffle,

prepared with knife by the Chef, condiments, French fries & green salad.



#### Beef tartare "Belle Epoque" prepared with knife,

prepared by the Chef, condiments, turmeric mayonnaise, candied tomatoes & pesto.



### Pasta

#### Truffle Pasta, York ham & parmesan cream.



#### Spaghetti with pesto, prawns, iberian ham & parmesan.



### Vegan

#### The Vegetable Casserole,

olive oil n°3 Lorenzo, pumpkin seeds & lemon pepper.



#### Vegetarian risotto with peas & green asparagus,

romaine ribs, baby onions & parmesan.



## Desserts

### Cheeses

#### The norman cheese trolley,

cœur de Neufchâtel, Camembert de Normandie, Pont-l'Évêque, pavé d'Auges & Livarot.



### Desserts

#### Mojito granita, fresh mint emulsion, & yuzu lemon sorbet.



#### Ice cream 2 scoops, du Maître artisan glacier Pierre Geronimi.



#### Ice cream 3 scoops, du Maître artisan glacier Pierre Geronimi.



#### Norwegian omelette, flambéed with Calvados,

cider sorbet and Breton shortbread ice cream.



#### Red fruit soup, wild strawberry sorbet,

crispy arlette & hint of basil with agave syrup.



#### Chocolate sphere, crispy daquoise & hazelnut.

