



14 July 2025




























































MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

	Gluten		Shellfish		Eggs		Fish
	Peanuts		Soy		Milk		Nuts
	Celery		Mustard		Sesame		Sulphite
	Lupin		Molluscs				































Starters

Starters












































6 Snails and garlic bread												
Sea bream ceviche with lime and avocado												
Heart of smoked salmon with Isigny cream												
Duck foie gras mi-cuit with toasted bread												
Pâté en croûte with veal and poultry												
Heirloom tomatoes with burrata												
Oysters and Caviar												
6 oysters from the Bay of Mont Saint-Michel												

Main Courses

Fish

Fine Normandy style sole meunière											
Cod with virgin sauce and samphire											
Creamy linguine pasta, roasted lobster											
Grilled salmon fillet topped with fresh herbs											










Meat

Chateaubriand with Pepper Sauce												
Seared lamb chops with fresh thyme												
Normandy rib-eye steak, béarnaise sauce												
Crispy veal sweetbreads with grenobloise sauce												
Chicken Supreme with Yellow Wine Sauce												


Les Pâtes & Risottos

Rigatoni with summer truffle															
Creamy risotto with basil, tomatoes and olive oil															

Garnish

Mashed potatoes - French fries - Venere rice - Pan fried mushrooms - Baby potatoes - Spinach													
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Essentials



























Arancini with mushrooms, artichoke mousseline													
Coquillettes with seasonal truffle & braised ham													
Beef tartare and condiments													

Les Desserts

Cheese

Belle Époque cheese board													
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Desserts

Red fruit assortment													
Lemon and raspberry mille-feuille													
Chocolate mousse and traditional praline													
Cherry pavlova with pistachio ice cream													
Tiramisu													

Starters

Duck foie gras mi-cuit with toasted bread												
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Fish

Fine Normandy style sole meunière													
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