Belle Époque



14 July 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten



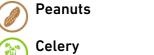
Shellfish



Eggs



Fish





Mustard

Soy



Milk



Nuts



Lupin



Molluscs



Sulphite

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 Essentials Arancini with mushrooms, artichoke mousseline (SO₂) Coquillettes with seasonal truffle & braised ham Beef tartare and condiments **Les Desserts** Cheese Belle Époque cheese board Desserts Red fruit assortment (SO₂) Lemon and raspberry mille-feuille (\$O₂) (8) Chocolate mousse and traditional praline (\$O₂) (8) Cherry pavlova with pistachio ice cream (\$O₂) (8) **Tiramisu** (\$O₂) Starters

Duck foie gras mi-cuit with toasted bread

Fine Normandy style sole meunière

Fish