



28 June 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

6 Snails and garlic bread
6 oysters from the Bay of Mont Saint-Michel
Fine Normandy style sole meunière
Sea bream ceviche with lime and avocado
Heart of smoked salmon with Isigny cream
Coquillettes with seasonal truffle & braised ham
Duck foie gras mi-cuit with toasted bread
Duck foie gras mi-cuit with toasted bread
Creamy linguine pasta, roasted lobster
Lemon and raspberry mille-feuille
Chocolate mousse and traditional praline
Pâté en croûte with veal and poultry
Rigatoni with summer truffle
Crispy veal sweetbreads with grenobloise sauce
Creamy risotto with basil, tomatoes and olive oil
Tiramisu
Heirloom tomatoes with burrata



Shellfish

Crustaceans and crustacean-based products

6 Snails and garlic bread
6 oysters from the Bay of Mont Saint-Michel
Fine Normandy style sole meunière
Fine Normandy style sole meunière
Sea bream ceviche with lime and avocado
Heart of smoked salmon with Isigny cream
Cod with virgin sauce and samphire
Duck foie gras mi-cuit with toasted bread
Creamy linguine pasta, roasted lobster
Grilled salmon fillet topped with fresh herbs
Heirloom tomatoes with burrata



Eggs

Eggs and egg-based products

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

Coquillettes with seasonal truffle & braised ham

Normandy rib-eye steak, béarnaise sauce

Creamy linguine pasta, roasted lobster

Lemon and raspberry mille-feuille

Chocolate mousse and traditional praline

Pâté en croûte with veal and poultry

Cherry pavlova with pistachio ice cream

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments

Tiramisu



Fish

Fish and fish-based products

6 oysters from the Bay of Mont Saint-Michel

Fine Normandy style sole meunière

Sea bream ceviche with lime and avocado

Chateaubriand with Pepper Sauce

Heart of smoked salmon with Isigny cream

Cod with virgin sauce and samphire

Duck foie gras mi-cuit with toasted bread

Creamy linguine pasta, roasted lobster

Grilled salmon fillet topped with fresh herbs



Peanuts

Peanuts and peanut-based products

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

6 Snails and garlic bread

Fine Normandy style sole meunière

Sea bream ceviche with lime and avocado

Coquillettes with seasonal truffle & braised ham

Seared lamb chops with fresh thyme

Normandy rib-eye steak, béarnaise sauce

Duck foie gras mi-cuit with toasted bread

Creamy linguine pasta, roasted lobster

Lemon and raspberry mille-feuille

Chocolate mousse and traditional praline

Pâté en croûte with veal and poultry

Cherry pavlova with pistachio ice cream

Rigatoni with summer truffle

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments

Tiramisu



Soy

Soy and soy-based products

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

Fine Normandy style sole meunière
Coquillettes with seasonal truffle & braised ham
Seared lamb chops with fresh thyme
Cod with virgin sauce and samphire
Duck foie gras mi-cuit with toasted bread
Pâté en croûte with veal and poultry
Rigatoni with summer truffle
Crispy veal sweetbreads with grenobloise sauce
Chicken Supreme with Yellow Wine Sauce
Beef tartare and condiments
Heirloom tomatoes with burrata



Milk

Milk and milk-based products, including lactose

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

6 Snails and garlic bread
Arancini with mushrooms, artichoke mousseline
Fine Normandy style sole meunière
Fine Normandy style sole meunière
Sea bream ceviche with lime and avocado
Chateaubriand with Pepper Sauce
Heart of smoked salmon with Isigny cream
Coquillettes with seasonal truffle & braised ham
Seared lamb chops with fresh thyme
Normandy rib-eye steak, béarnaise sauce
Duck foie gras mi-cuit with toasted bread
Creamy linguine pasta, roasted lobster
Lemon and raspberry mille-feuille
Chocolate mousse and traditional praline
Pâté en croûte with veal and poultry
Cherry pavlova with pistachio ice cream
Belle Époque cheese board
Rigatoni with summer truffle
Crispy veal sweetbreads with grenobloise sauce
Creamy risotto with basil, tomatoes and olive oil
Chicken Supreme with Yellow Wine Sauce
Beef tartare and condiments
Tiramisu
Heirloom tomatoes with burrata



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts,
Queensland nuts and nut-based products

Fine Normandy style sole meunière
Fine Normandy style sole meunière
Chateaubriand with Pepper Sauce
Coquillettes with seasonal truffle & braised ham
Seared lamb chops with fresh thyme
Duck foie gras mi-cuit with toasted bread
Duck foie gras mi-cuit with toasted bread
Creamy linguine pasta, roasted lobster
Lemon and raspberry mille-feuille
Chocolate mousse and traditional praline
Pâté en croûte with veal and poultry
Cherry pavlova with pistachio ice cream
Belle Époque cheese board
Rigatoni with summer truffle
Crispy veal sweetbreads with grenobloise sauce
Chicken Supreme with Yellow Wine Sauce
Beef tartare and condiments
Tiramisu



Celery

Celery and celery-based products

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

Fine Normandy style sole meunière
Sea bream ceviche with lime and avocado
Chateaubriand with Pepper Sauce
Heart of smoked salmon with Isigny cream
Coquillettes with seasonal truffle & braised ham
Seared lamb chops with fresh thyme
Cod with virgin sauce and samphire
Normandy rib-eye steak, béarnaise sauce
Duck foie gras mi-cuit with toasted bread
Creamy linguine pasta, roasted lobster
Pâté en croûte with veal and poultry
Grilled salmon fillet topped with fresh herbs
Belle Époque cheese board
Rigatoni with summer truffle
Crispy veal sweetbreads with grenobloise sauce
Creamy risotto with basil, tomatoes and olive oil
Chicken Supreme with Yellow Wine Sauce
Beef tartare and condiments
Heirloom tomatoes with burrata



Mustard

Mustard and mustard-based products

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

6 Snails and garlic bread

Fine Normandy style sole meunière

Chateaubriand with Pepper Sauce

Coquillettes with seasonal truffle & braised ham

Seared lamb chops with fresh thyme

Normandy rib-eye steak, béarnaise sauce

Duck foie gras mi-cuit with toasted bread

Pâté en croûte with veal and poultry

Rigatoni with summer truffle

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments



Sesame

Sesame seeds and products with sesame seeds

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

6 Snails and garlic bread

Fine Normandy style sole meunière

Chateaubriand with Pepper Sauce

Heart of smoked salmon with Isigny cream

Coquillettes with seasonal truffle & braised ham

Seared lamb chops with fresh thyme

Cod with virgin sauce and samphire

Duck foie gras mi-cuit with toasted bread

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Lemon and raspberry mille-feuille

Chocolate mousse and traditional praline

Pâté en croûte with veal and poultry

Cherry pavlova with pistachio ice cream

Rigatoni with summer truffle

Creamy risotto with basil, tomatoes and olive oil

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments

Tiramisu

Heirloom tomatoes with burrata



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

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

6 Snails and garlic bread

Arancini with mushrooms, artichoke mousseline

Red fruit assortment

Fine Normandy style sole meunière

Sea bream ceviche with lime and avocado

Chateaubriand with Pepper Sauce

Coquillettes with seasonal truffle & braised ham

Seared lamb chops with fresh thyme

Cod with virgin sauce and samphire

Normandy rib-eye steak, béarnaise sauce

Duck foie gras mi-cuit with toasted bread

Duck foie gras mi-cuit with toasted bread

Creamy linguine pasta, roasted lobster

Lemon and raspberry mille-feuille

Chocolate mousse and traditional praline

Pâté en croûte with veal and poultry

Grilled salmon fillet topped with fresh herbs

Cherry pavlova with pistachio ice cream

Rigatoni with summer truffle

Crispy veal sweetbreads with grenobloise sauce

Creamy risotto with basil, tomatoes and olive oil

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments

Tiramisu

Heirloom tomatoes with burrata



Lupin

Lupin and lupin based-products

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

6 Snails and garlic bread

6 oysters from the Bay of Mont Saint-Michel

Fine Normandy style sole meunière

Chateaubriand with Pepper Sauce

Coquillettes with seasonal truffle & braised ham

Seared lamb chops with fresh thyme

Cod with virgin sauce and samphire

Duck foie gras mi-cuit with toasted bread

Duck foie gras mi-cuit with toasted bread

Creamy linguine pasta, roasted lobster

Pâté en croûte with veal and poultry

Grilled salmon fillet topped with fresh herbs

Rigatoni with summer truffle

Crispy veal sweetbreads with grenobloise sauce

Creamy risotto with basil, tomatoes and olive oil

Chicken Supreme with Yellow Wine Sauce

Beef tartare and condiments

Heirloom tomatoes with burrata



Molluscs

Molluscs and mollusc-based products

6 Snails and garlic bread

6 oysters from the Bay of Mont Saint-Michel

Fine Normandy style sole meunière

Fine Normandy style sole meunière

Sea bream ceviche with lime and avocado

Chateaubriand with Pepper Sauce

Heart of smoked salmon with Isigny cream

Seared lamb chops with fresh thyme

Cod with virgin sauce and samphire

Normandy rib-eye steak, béarnaise sauce

Creamy linguine pasta, roasted lobster

Pâté en croûte with veal and poultry

Grilled salmon fillet topped with fresh herbs

Cherry pavlova with pistachio ice cream

Rigatoni with summer truffle

Crispy veal sweetbreads with grenobloise sauce

Chicken Supreme with Yellow Wine Sauce

Heirloom tomatoes with burrata