



1 October 2022



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

"Belle Époque" Beef Burger, with Normandy Camembert & onion confit in cider.

Summer truffle burrata, toast of Iberian ham, tailed capers.

Truffle Pasta, York ham & parmesan cream.

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6 to 8 weeks matured prime rib roasted, roasted with "fleur de sel", vegetables & new potatoes, Timut pepper sauce.

Pork chop simmered in a cast iron casserole dish, country bacon and black pudding with meat juices, apple fruit.

Crêpes Suzettes, with Grand Marnier & orange zest.

Half camembert with truffle. green salad & jams.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Iberian Ham & condiments. sliced at the Berkel.

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

Norwegian omelette, flambéed with Calvados, cider sorbet and Breton shortbread ice cream.

Lobster risotto, sea urchin coral & spicy bisque.

Vegetarian risotto with peas & green asparagus, romaine ribs, baby onions & parmesan.

Red fruit soup, wild strawberry sorbet, crispy arlette & hint of basil with agave syrup.

Spaghetti with pesto, prawns, iberian ham & parmesan.

Chocolate sphere, crispy daquoise & hazelnut.

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.



Shellfish

Crustaceans and crustacean-based products

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

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

Lobster risotto, sea urchin coral & spicy bisque.

Spaghetti with pesto, prawns, iberian ham & parmesan.



Eggs

Eggs and egg-based products

Summer truffle burrata, toast of Iberian ham, tailed capers.

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

Truffle Pasta, York ham & parmesan cream.

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Pork chop simmered in a cast iron casserole dish, country bacon and black pudding with meat juices, apple fruit.

Crêpes Suzettes, with Grand Marnier & orange zest.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

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.

Spaghetti with pesto, prawns, iberian ham & parmesan.

Chocolate sphere, crispy daquoise & hazelnut.

"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.

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.



Fish

Fish and fish-based products

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

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.



Peanuts

Peanuts and peanut-based products

Summer truffle burrata, toast of Iberian ham, tailed capers.

Crêpes Suzettes, with Grand Marnier & orange zest.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

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

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

Iberian Ham & condiments. sliced at the Berkel.

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

The norman cheese trolley, cœur de Neufchâtel, Camembert de Normandie, Pont-l'Evêque, pavé d'Auges & Livarot.

Red fruit soup, wild strawberry sorbet, crispy arlette & hint of basil with agave syrup.

"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.

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



Soy

Soy and soy-based products

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

The norman cheese trolley, cœur de Neufchâtel, Camembert de Normandie, Pont-l'Evêque, pavé d'Auges & Livarot.



Milk

Milk and milk-based products, including lactose

"Belle Epoque" Beef Burger, with Normandy Camembert & onion confit in cider.

Summer truffle burrata, toast of Iberian ham, tailed capers.

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

Truffle Pasta, York ham & parmesan cream.

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Crêpes Suzettes, with Grand Marnier & orange zest.

Half camembert with truffle. green salad & jams.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

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

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

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

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

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

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

Norwegian omelette, flambéed with Calvados, cider sorbet and Breton shortbread ice cream.

Lobster risotto, sea urchin coral & spicy bisque.

Vegetarian risotto with peas & green asparagus, romaine ribs, baby onions & parmesan.

Sole Meunière, prepared in the dining room, Parsley, seasonal vegetables & mashed carrots with cumin.

Red fruit soup, wild strawberry sorbet, crispy arlette & hint of basil with agave syrup.

Spaghetti with pesto, prawns, iberian ham & parmesan.

Chocolate sphere, crispy daquoise & hazelnut.

Traditional puff pastry pie, veal sweetbread with foie gras, sausage meat, black trumpets mushroom & pistachios, summer truffle sauce.

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

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



Nuts

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

Summer truffle burrata, toast of Iberian ham, tailed capers.

Pork chop simmered in a cast iron casserole dish, country bacon and black pudding with meat juices, apple fruit.

Half camembert with truffle, green salad & jams.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

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

Iberian Ham & condiments, sliced at the Berkel.

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

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

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

Hake with fresh herbs, tomatoes & coconut beans, seasoned with Malabar black pepper.

Norwegian omelette, flambéed with Calvados, cider sorbet and Breton shortbread ice cream.

Lobster risotto, sea urchin coral & spicy bisque.

Vegetarian risotto with peas & green asparagus, romaine ribs, baby onions & parmesan.

Sole Meunière, prepared in the dining room, Parsley, seasonal vegetables & mashed carrots with cumin.

Red fruit soup, wild strawberry sorbet, crispy arlette & hint of basil with agave syrup.

Chocolate sphere, crispy daquoise & hazelnut.

Traditional puff pastry pie, veal sweetbread with foie gras,
sausage meat, black trumpets mushroom & pistachios, summer truffle sauce.



Celery

Celery and celery-based products

Pork chop simmered in a cast iron casserole dish, country bacon and black pudding with meat juices, apple fruit.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

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

The norman cheese trolley, cœur de Neufchâtel, Camembert de Normandie, Pont-l'Evêque, pavé d'Auges & Livarot.

Hake with fresh herbs, tomatoes & coconut beans, seasoned with Malabar black pepper.

Lobster risotto, sea urchin coral & spicy bisque.

Traditional puff pastry pie, veal sweetbread with foie gras,
sausage meat, black trumpets mushroom & pistachios, summer truffle sauce.



Mustard

Mustard and mustard-based products

"Belle Epoque" Beef Burger, with Normandy Camembert & onion confit in cider.

6 to 8 weeks matured prime rib roasted, roasted with "fleur de sel", vegetables & new potatoes, Timut pepper sauce.

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Half camembert with truffle. green salad & jams.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Iberian Ham & condiments. sliced at the Berkel.

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Beef tartare "Belle Epoque" prepared with knife,
prepared by the Chef, condiments, turmeric mayonnaise, candied tomatoes & pesto.



Sesame

Sesame seeds and products with sesame seeds

Summer truffle burrata, toast of Iberian ham, tailed capers.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

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

Lobster risotto, sea urchin coral & spicy bisque.

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



Sulphite

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

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Crêpes Suzettes, with Grand Marnier & orange zest.

Shoulder of lamb confit with sweet spices, served with a spoon, vegetable & smooth mashed potatoes.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

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Hake with fresh herbs, tomatoes & coconut beans, seasoned with Malabar black pepper.

Lobster risotto, sea urchin coral & spicy bisque.

Vegetarian risotto with peas & green asparagus, romaine ribs, baby onions & parmesan.

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.



Lupin

Lupin and lupin based-products

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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.

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

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Vegetarian risotto with peas & green asparagus, romaine ribs, baby onions & parmesan.

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

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



Molluscs

Molluscs and mollusc-based products

Organic sea bream fillet with pesto, zucchini spaghetti with capers, black curry sauce.

Flame-cooked mackerel fillet, virgin chickpea sauce & beetroot hummus, raspberry condiment.

Hake with fresh herbs, tomatoes & coconut beans, seasoned with Malabar black pepper.

Lobster risotto, sea urchin coral & spicy bisque.