



13 July 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

Eggplant, fresh goat's cheese from Montreuil Honey from our hives, savory

Coffee, praline Coffee, praline and hazelnut mousse

Giltthead sea bream, yellow zucchini hummus Kalamansi, coriander

Strawberry, basil Mexican vanilla emulsion

Seasonal Ice-creams and Sorbets Almond crumble

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat

Linguine, Brown Crab Meat Saffron, fennel

Millefeuille, vanilla from Madagascar to share
for 2 persons, to order at the beginning of your meal

Grilled Black Angus chuck, Choron sauce Potato crisps, slow-braised onions

A partager pour 2 personnes

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Shellfish

Crustaceans and crustacean-based products

Large king prawn, roasted zucchini, soy Small herb salad, Ximénez vinegar

Linguine, Brown Crab Meat Saffron, fennel



Eggs

Eggs and egg-based products

Coffee, praline Coffee, praline and hazelnut mousse

Pistachio "financier" cake, fruit cream Blueberry and blackberry sorbet

Strawberry, basil Mexican vanilla emulsion

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Linguine, Brown Crab Meat Saffron, fennel

Millefeuille, vanilla from Madagascar to share
for 2 persons, to order at the beginning of your meal

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Beef tartare with condiments French fries

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Fish

Fish and fish-based products

Low-temp cooked cod, barigoule-style baby artichokes, Pomelos

Gilthead sea bream, yellow zucchini hummus Kalamansi, coriander

Poached monkfish, baby fava beans Coconut and combawa jus, lovage

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline



Peanuts

Peanuts and peanut-based products

Local cheese plate

Coffee, praline Coffee, praline and hazelnut mousse

Gilthead sea bream, yellow zucchini hummus Kalamansi, coriander

Pistachio "financier" cake, fruit cream Blueberry and blackberry sorbet

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Beef tartare with condiments French fries

Heirloom tomatoes, basil, creamy burrata foam Olive oil by Thibault Vordy

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Soy

Soy and soy-based products

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Large king prawn, roasted zucchini, soy Small herb salad, Ximénez vinegar

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth



Milk

Milk and milk-based products, including lactose

Local cheese plate

Eggplant, fresh goat's cheese from Montreuil Honey from our hives, savory

Low-temp cooked cod, barigoule-style baby artichokes, Pomelos

Coffee, praline Coffee, praline and hazelnut mousse

Gilthead sea bream, yellow zucchini hummus Kalamansi, coriander

Pistachio "financier" cake, fruit cream Blueberry and blackberry sorbet

Strawberry, basil Mexican vanilla emulsion

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Large king prawn, roasted zucchini, soy Small herb salad, Ximénez vinegar

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat

Seasonal Vegetable Soup

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish, baby fava beans Coconut and combawa jus, lovage

Millefeuille, vanilla from Madagascar to share

for 2 persons, to order at the beginning of your meal

Grilled Black Angus chuck, Choron sauce Potato crisps, slow-braised onions

A partager pour 2 personnes

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth

Veal sweetbread, wild leek, "Ratte" potato from le Touquet Smoked thyme jus

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Sole, Meunière or Grilled "Ratte du Touquet" potato mousseline

Heirloom tomatoes, basil, creamy burrata foam Olive oil by Thibault Vordy

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts,

Queensland nuts and nut-based products

Low-temp cooked cod, barigoule-style baby artichokes, Pomelos

Coffee, praline Coffee, praline and hazelnut mousse

Gilthead sea bream, yellow zucchini hummus Kalamansi, coriander

Pistachio "financier" cake, fruit cream Blueberry and blackberry sorbet

Seasonal Ice-creams and Sorbets

Seasonal Ice-creams and Sorbets Almond crumble

Millefeuille, vanilla from Madagascar to share

for 2 persons, to order at the beginning of your meal

Faisselle cheese and marjoram ravioles Emulsified and buttered tomato broth

Heirloom tomatoes, basil, creamy burrata foam Olive oil by Thibault Vordy



Celery

Celery and celery-based products

Low-temp cooked cod, barigoule-style baby artichokes, Pomelos

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish, baby fava beans Coconut and combawa jus, lovage

Veal sweetbread, wild leek, "Ratte" potato from le Touquet Smoked thyme jus

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Mustard

Mustard and mustard-based products

Veal sweetbread, wild leek, "Ratte" potato from le Touquet Smoked thyme jus

Caesar salad Grilled Licques poultry supreme, matured Parmesan Reggiano cheese

Beef tartare with condiments French fries



Sesame

Sesame seeds and products with sesame seeds

Coffee, praline Coffee, praline and hazelnut mousse

Millefeuille, vanilla from Madagascar to share
for 2 persons, to order at the beginning of your meal



Sulphite

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

Low-temp cooked cod, barigoule-style baby artichokes, Pomelos

 Fouquet's Brut

 Henriot Rosé

Linguine, Brown Crab Meat Saffron, fennel

Poached monkfish, baby fava beans Coconut and combawa jus, lovage

Grilled Black Angus chuck, Choron sauce Potato crisps, slow-braised onions

A partager pour 2 personnes

Veal sweetbread, wild leek, "Ratte" potato from le Touquet Smoked thyme jus

 Ruinart Brut

West burger, "cœur de bœuf" tomato, cos lettuce, condiment Tomato, spring onions, ewe's milk tomme



Lupin

Lupin and lupin based-products

Gilthead sea bream, yellow zucchini hummus Kalamansi, coriander

Pistachio "financier" cake, fruit cream Blueberry and blackberry sorbet



Molluscs

Molluscs and mollusc-based products

Normandy oysters n°2 - 6 pces from Jean-Paul Bluzat

N°2 Oysters from Normandy - 9 pces from Jean-Paul Bluzat