

Set Menu

Brut Menu

Starter, and main or main and dessert €30

Starter, main course, dessert €35

Lunch only, Tuesday to Friday



Nature Menu

5 courses without beverages €50

The menu with beverages in harmony with the courses €80

Dinner Only, Tuesday to Saturday

All our menus can be adapted for vegetarians and vegans.

Snacks to share for aperitif *(for 2 pers.),*
Earth, Sea, vegetable and "feuilletage" for the aperitif

€12

Starters

Caesar salade

starter €24 - Main course €29

*Summer leaves salad, barbecued blue lobster,
"Haut Pays" chicken breast with lemon verbena,
bread crumbs, anchovy and garlic dressing,
12 months old parmesan, purple basil.*

Goat cheese and tomato

starter €18 - Main course €24

*Smoked tomato heart, fresh goat cheese,
tomato water, basil oil, golden marigold,
puffed buckwheat, horseradish.*

Summer brochette

starter €14 - Main course €20

*Barbecued summer vegetables on a skewer,
homemade focaccia, farm fromage frais and
herbal cocktail.*

Oysters

starter €22 - Main course €28

*Normandy oysters (different sizes and textures),
french dressing and summer condiments.*

Crab Omelette

starter €16 - Main course €22

*Rolled omelette with herbs and stuffed with crab,
crustaceans mayo, radishes and fresh herbs.*

Main courses

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| Barbecued local beef | €36 |
| <i>Barbecued piece of local beef, homemade barbecue sauce, young onions, Lomme Shiitakes.</i> | |
| Grilled summer vegetables | €24 |
| <i>Barbecued vegetables, broccoli guacamole, flowers capers in cider vinegar.</i> | |
| Shellfish linguini | €26 |
| <i>Normandy and Brittany shellfish linguini, shellfish broth, summer herbs, parmesan.</i> | |
| Environmentally responsible caught fish | €34 |
| <i>Fish from our shores with seaweeds, fennel and grilled cucumbers, elderflowers, iodine herbs.</i> | |
| Lamb "Galette" | €28 |
| <i>Homemade pita bread, Boulogne braised lamb, grilled corn, sweet pepper confit, farm yogurt, honey spring onion and pickled onions.</i> | |

Net prices - Included service

Desserts

According to the inspiration of the chef, we propose to you a dessert with a choice of chocolate, fruits or vegetables, egg

“Chocolate” €9

Banana, chocolate, peanuts, vanilla cream, old Rhum.

“Fruit or Vegetable” €5

Cucumber, lovage, meringue, gooseberries, yogurt.

“Egg” €7

Flowers in tempura, strawberries, lavender custard and summer flowers ice cream.

Dessert's and ice cream on
our Tea-room menu.



For the children

“Small children”

€10

Potato mousseline, white flesh fish, waffle.

OR

“Bigger children”

€18

Farm chicken breast or white flesh fish, fresh tagliatelle and summer vegetables.

The dessert is to be chosen in the tearoom menu.

Beverage : fruit juice, cordial with water or with lemonade.

Net prices - Included service

