STARTER-MAIN COURSE / MAIN COURSE-DESSERT 19.50€ OR STARTER-MAIN COURSE-DESSERT 25.00€

Our starters

HOME MADE FOIE GRAS OF DUCK IN PORTO

SMOKED SALMON AND ITS LIGHT CREAM WITH FRESH HERBES

SAINT-JACQUES AND SALMON CARPACCIO

THE 6 OYSTERS OF THE NORMANDY COASTS

HOT GOAT CHEESE SALAD

MESCLUN OF THE CHIEF

(marinated peppers, chorizo tapenade and white anchovies)

Our main courses

DAILY STARTER

GRILLED RIB STEAK WITH SALT FLOWER

LAMB SHANK WITH ROSEMARY AND A TOUCH OF HONEY

FRENCH PORK TENDERLOIN, WHOLEGRAIN MUSTARD SAUCE

VEAL BLANQUETTE

EINKORN WHEAT RISOTTO WITH TRUFFLE (Vegeterian)

SALMON FILET COOKED ON SKIN WITH NANTE'S BUTTER
SEABASS FILET AND ITS SMOKED LOBSTER'S SAUCE
SEA BREAM FILET WITH LEMON CREAM
DAILY MAIN COURSE

Our desserts

APPLE PIE WITH VANILLA ICE CREAM
CHOCOLATE CAKE
APPLE AND PEAR CRUMBLE
PROFITEROLES WITH COFFEE SAUCE
TRIO OF CRÈMES BRÛLÉES
DAILY DESSERT

Business Menu at 24€ ** =

Menu at 19,50€ with a glass of wine or half bottle of mineral water + a coffee

Our starters : 9.00€ Our main courses : 14.00€ Our desserts : 8.00€

4

^{**} Served only for lunch (except Week-ends and Bank Holiday)

LA CARTE

STARTERS

• 11 11 11 11 11 11	
12 OYSTERS FROM NORMANDY COASTS	18.00€
LARGE MESCLUN SALAD (Marinated peppers, chorizo's tapenade and white anchovy)	14.00€
CHIEF'S SLICE OF "FOIE GRAS" WITH GLASS OF SAUTERNE WINE *	16.00€
SMOKED SALMON WITH GLASS OF WHITE SANCERRE OR CHABLIS WINE *	15.00€
MAIN COURSES	

TURBOT WILD COOKED WITH BROWN BUTTER AND CREAM TRUFFLE**	22.00€
FRENCH BEEF TENDERLOIN WITH MORELS	22.00€
GILTHEAD BREAM WITH OLIVE OIL SAUCE **	22.00€
RIB STEAK « BEST WESTERN » (400g)	19.00€

MESCLUN SALAD WITH THREE CHEESES FROM NORMANDY	6.50€
GOURMET COFFEE	9.00€

CHILDREN MENU (up to 12 years)

STEAK OR FISH WITH FRENCH FRIES, ICE CREAM, ORANGE JUICE OR 1/4 WATER

10.00€

Net prices, service included (Meats come from France)

^{*} Served 24h/24h

^{**} Depends on arrival