

## OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD TASTING PLATTER (price per person) 60 €  
Extra lobster Price subject to seasonality  
*To be ordered prior 6:00pm, the day before your reservation*

OYSTERS n°3 - Organic from Lenoir-Thomas, Chausey islands	6 Pcs	20 €
	9 Pcs	30 €
	12 Pcs	40 €

### LES ENTRÉES



PUMPKING SOUP	22 €
Mussels, short pasta conchigliette and French croutons	
SCALLOPS CARPACCIO AND CELERIAC	24 €
Celeriac cream, apple chutney from our garden and his dressing	
POACHED EGG FROM "GALOBIO" HOUSE	22 €
Served with mushrooms, bacon and cider sauce	
TERRINE DE FOIE GRAS DE CANARD POELEE	26 €
Like "Pot au Feu", with root vegetable and the vegetable broth	

### LES PLATS



BEEF CHEEK	36 €
Mashed potatoes, onion compote and truffle	
MARINATED MONK FISH	32 €
Smoked by wood fire, eggplant caviar, red pepper piperade, savory "beurre blanc"	
SKATE WING	34 €
Chinese cabbage rolled with Nori seaweed, roasted shiitake mushrooms and Grenoble-style sauce	
VEAL SWEETBREAD FRICASSEE	42 €
Salsify risotto and shellfish	
ROASTED SCALLOPS, RISOTTO	38 €
Beetroot, pear, red fruit juice	

### LES DESSERTS



PLATE OF NORMAN CHEESE	12 €
Chutney with salad	
NORMAN PUDDING BRIOCHE	14 €
Norman whisky ice cream	
FINE APPLE TART	14 €
Borniambus House's farm cream, Calvados ice cream (order before the meal)	
NUTS ROCK	14 €
Ferrero inspiration	

Net prices, taxes and service included