

MENU

Our menu can be adapted to any dietary request in case of allergy or intolerance, do not hesitate to ask your Maître d'hôtel.

◆ **Impressions Marines Menu 80€**

Excluding Saturdays and bank holidays

● **Impressions Gourmandes Menu • 140€**

Served until 13h15 for lunch and 21h15 for dinner

LA CARTE

STARTER

- Tomato, sardine 54
- Lobster, melon and basil 62
- ◆ Mackerel, kohlrabi and finger lime 52

FISH & SHELLFISH

- Sole, shrimps 68
- ◆ Turbot, carrots and gomasio 68

MEAT AND POULTRY

- Veal chop, Louis d'or potatoes and parsley 70
- Duck from Prieuré, polenta and figs 70

CHEESE

- Selection of matured Normandy cheese trolley 20

PUDDING

For your convenience, we invite you to order your dessert at the beginning of the meal.

- ◆ Buckwheat, algae and Norman whisky Soufflé 24
- Chocolate, quinoa and savory 24
- White peach, almond, verbena and Marco Polo tea 24

CARTE CREATED BY CHEF MATTHIEU POULEUR,
AND HIS BRIGADE
DESSERT CREATED BY EMMANUELLE GARNIER

All our dishes are homemade and are created on site from gross products.
All our meats are bred and butcher in France.
Allergens and gluten information are available on request.
Price net, taxes and service included.

