

OYSTERS, SEAFOOD & SHELLFISH

SEAFOOD PLATTER (price per person) 1 brown crab, 6 oysters, 6 langoustines, 6 prawns, 200g whelks <i>To be ordered prior 6pm, the day before your reservation</i> Extra lobster		70 €
		Price subject to seasonality
OYSTERS n°3 from Lenoir-Thomas, Îles de Chausey	By 6	20 €
	By 9	30 €
	By 12	40 €

LES ENTRÉES



BURRATA Old tomato tartare and lovage gazpacho	24 €
STONE BASS TARTAR Ratte potato salad and its condiments	23 €
SEA BREAM CARPACCIO Ginger carrot vinaigrette and vegetable pickles	23 €
ZUCCHINI Cream, goat cheese and garden herbs	21 €

LES PLATS



ROASTED POLLACK Marinated eggplant and its caviar, pine nuts and savory virgin sauce	32 €
GUINEA FOWL Summer vegetables and thyme jus	36 €
GRENOBLOISE-STYLE RAY WING Glazed artichoke with barigoule vinaigrette	32 €
COD Burn with miso, peas and sour red fruits	34 €
PRIME RIB OF BEEF (for 2 people, 30 minutes wait) Pont-neuf potatoes, lettuce and cider Béarnaise sauce	90 €

LES DESSERTS



PLATE OF NORMAN CHEESE Chutney with salad	12 €
FRESH FIG Green cardamom cream and fig tree leaves icecream	14 €
FINE APPLE TART (to be ordered before your meal) Borniambug House's farm cream, Calvados ice cream	14 €
PEACH WITH JASMINE TEA Muesli and almond icecream	14 €