

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 • 90€

Excluding Saturdays and bank holidays

Impressions Gourmandes Menu • 145€

Both menus are served until 13h15 for lunch and 21h15 for dinner

LA CARTE

STARTER

Jerusalem Artichoke, organic egg yolk and white truffle	52
Foie gras, smoked herring and beets	54
Scallop, celery and walnut	56

FISH & SHELLFISH

Sole, with white wine sauce, langoustines and mussels	72
Sea bass, Roscoff onion and smoked eel	70

MEAT AND POULTRY

Veal chop, Louis d'or potatoes and parsley	68
Pigeon from Mister Jardin's farm, gold ball turnip and quince	68

CHEESE

Selection of matured Normandy cheese trolley	20
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PUDDING

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

Soufflé, nori, Calvados and 70% chocolate	22
Organic Lemon, citron and juniper	24
Pear, yuzu and Norman saffron	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.

