

*Régis LIGOT & Didier GODEFROY, Chefs suggest you :*

HOME BREAD :  
RED LABEL FLOUR

## STARTERS

*Before the starter you will have an appetizer*

Crumbled of Crab cooked with Ginger, cream of Noilly Prat, sherbet of red sweet Pepper	20 €
Rissoles of violet Artichoke, big Scampi's in dress of Andouille from Vire, mixed salad with spices	25 €
Crunchy of Lobster in bouquet of vegetables, lettuce salad, toffee of balsamic vinegar	25 €

## FISHES & CRUSTACEANS

Sea Bream in thick fillet, jam of Lemon with Anise, Swiss chards in a fish stock	24 €
Pollack of the coast in the snack hot plate, pulp of candied Tomatoes, Charlotte's purée with the olive oil	24 €
Fillet of Sole from our coast poached in the broth of Hen, red butter and pastas with black ink	28 €

# MEATS

Breast of farmer Guinea fowl in the barbecue, juice stuffed with Truffles, tabbouleh of Quinoa with Chorizo and roasted Pine nut	26 €
Fillet of Beef from Normandy in a plain bun red Porto sauce, Cucumber as a Gherkin, a smooth Camembert cheese	26 €
Saddle of Country Lamb crusted with Salt of Guérande, Artichoke cooked sautéed in the Devil and a cremated juice	30 €

*We are capable of supplying you the origin of meats served in our Gastronomic Restaurant.*

Cheese Tray	8 €
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# DESSERTS - DESERTS

*From the salty to the sugary, you will have an « avant dessert »*

Skewer of Fruits of Islands on a stick of Citronella, a slightly-salted Toffee	12 €
Creamy Ice cream with Calvados (apple brandy)	12 €
Crumble of Cardamom, tatin of Apple Granny and tatin in ice cream with Cider	12 €
Gratin of Strawberries, Mascarpone Sabayon and fresh orange juice with butter	12 €
Extra black Ganache infused into the royal Grass, a Pistachio ice cream with Nougat chips	12 €

# MENU 35 €

DRINKS NOT INCLUDED

*Before the starter you will have an appetizer*

Pâté of Calf with crystallized Onions, the mosaic of Fennel and Coriander

Salmon of Scotland served in petals, whipped cream of Goat cheese,  
remoulade of black Radish wrapped with yellow seeds

Normandy Oysters in soup of Hen, Chips of Camembert cheese with shredded Coconut

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Sausage of Sea Trout perfumed with Dill, pancakes of green cabbage with Pink Shrimps

The Suggestion of the Chef according to the Market

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Dumpling of Rabbit with Tarragon and Muscadet wine, stewed of Sugar Peas smoked taste

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Cheese Tray in supplement 8 €

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*From the salty to the sugary, you will have an « avant dessert »*

Flan of Hazelnut Chocolate, Mars in ice cream and Cat's biscuits

Skewer of Fruits of Islands on a stick of Citronella, a slightly-salted Toffee

# MENU 43 €

DRINKS NOT INCLUDED

*Before the starter you will have an appetizer*

Big Macaroon, Vegetables cooked in the Wok, the lollipops of Tomatoes Cerise, pesto of Basil

Nougat of Duck Foie Gras with dried Fruits, Dandelion in the Honey of its flower

Simple Asparagus Peasant way, soft vinegar, Rocket salad and Lettuce

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Artic Char cooked just in the oil of the olive tree, a cream of Zucchini with Saffron

The Suggestion of the Chef according to the Market

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Pork filet mignon cooked slowly on the fire, ravioli of Spelled and Broccoli,  
hazelnuts in the salted butter of Isigny

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Cheese Tray in supplement 8 €

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*From the salty to the sugary, you will have an « avant dessert »*

Crystallized pineapple, Almond nougat, refreshing with Juniper berry

Brioche toast, Blackberry coulis with Sichuan Pepper, segments of Grapefruit in the flavour of Lavender