





Lunch and dinner : starter + main course + dessert 35 €

Lunch : starter + main course or main course + dessert 31 €

Starters 12 €

Velouté of Jerusalem artichoke, oven-baked Pink Lady, 65°C egg 

Fourme d'Ambert in gingerbread crust, walnuts, RubINETTE & citrus marmelade


Hay-smoked mackerel, emulsion of Charlotte potatoes, remoulade of celery and Elstar 

Raw and cooked Brittany scallops, with Granny Smith and cream of cauliflower + 6 €

Pastilla of Caribbean black pudding with Bourbon vanilla-scented Ariane

Terrine of Landes duck foie gras with pommeau and apple & pineapple chutney + 8 €

Main courses 26 €

Label Rouge salmon gravlax, half-cooked, with berries, apples and winter roots 

Landes duck breast with sesame, Ariane and star-anised sweet potatoes

Vallée d'Auge-styled naked-neck chicken, barley & spelt, mushroom fricassée

Filet of John Dory with Normandy cider sabayon, heirloom carrots + 9 €

King prawns flambéed with calvados, Carnaroli rice risotto – nero di seppia – with velvet crab bisque

Beef filet topped with pan-fried foie gras, « Ratte du Touquet » potatoes, pommeau sauce + 9 €

Desserts 9 €

Apple-filled chocolate fondant with Tonka-bean flavored ice cream

Citrus soup with 70% Ecuador dark chocolate sorbet 

Tartin tart with « mille feuilles » of candied apple with Bourbon vanilla ice-cream

Redberry cheesecake with caramelized apple

Crêpes flambéed with calvados +2 €



Mille-feuille (*the real one*) with cinnamon-apple cream and hazelnut ice cream+ 3 €

Normandy cheese platter + 4 €

Cider tasting at lunch or dinner

3 glasses (14 cl) of cider carefully chosen to accompany your meal 14,50 €

Want to know more about the origin of our products? Just ask the team.

 This sign indicates gluten-free dish. For more informations, please ask us.  Every dish are home-made from fresh products.

