



# revelations

Menu MUSARDER in **3 courses** : 49€  
(Starter, main course, cheese or dessert)



Menu FLÂNER in **4 courses** : 59€  
(One starter, two main courses and one dessert)



Normandy cheese platter + 7€



## Pairing

Food & Drinks

Clara's selection in partnership with **Magnum and Balthazar** in Vernon

2 glasses                      23€  
With infused Rum            29€

3 glasses                      30€  
With infused Rum            36€



Net prices,  
service included,  
alcohol abuse is dangerous  
for your health



# revelations

à la carte



## STARTERS

The Gournay hen roasted fillet / candied thigh / caesar sauce	20€
Tomato tartare Cream mousse / Aubergine / Olive's crumble	16€
Inspiration of the moment	

## MAIN COURSES

Kids Menu 15€

### MAINS

Farm Chicken Fillet  
or  
Crispy fish steak

### DESSERTS

Strawberry / Vanilla Ice Cream  
or  
Cocoa Cookie

Yoann Bertolo's catch of the day pan-roasted / Virgin sauce / Grilled vegetables	27€
*out of menu Pork Rib from La Ferme de la Sente aux Ânes Baby Potatoes	29€ Solo 55€ To share
Cereals from "Pousse de là" Like a risotto / Bray tomme cheese / Mushrooms	24€
Inspiration of the moment	

## DESSERTS

To be chosen at the beginning of the meal...

Normandy Cheeses "Les Fromagers Du Mesnil"	14€
Normandy Camembert Country bread / red wine	14€
La Pavlova Fruits of the moment / Sorbet	14€
"Xoco" 70% Mayan Red Chocolate Intense mousse / Cacao biscuit / Grand Marnier ice cream	14€
Inspiration of the moment	



Net prices, including service



la  
muscade  
dière

HOTEL RESTAURANT