



Le menu ^{AS}

Starter/ Main / Dessert 35€
(Cheese extracharge 5€)

Egg Mayonnaise with black garlic
or

Pork and Pistachio Pâté en Croûte

Cereal Risotto, Parsley and garlic Mousse
Zucchini

or
Chicken Fillet
Marinated in mustard

Panna Cotta, Fresh Fruits
or
Pavlova with fresh fruits

**For kids
menu 15€ (-12 YO)**

MAINS

Chicken fillet

or

Crispy fish steak

DESSERTS

Strawberry or vanilla ice cream
or

Cocoa cookie

To start

Pork and Pistachio Pâté en Croûte
Pickles and Chutney

10 €

Farm Eggs from L'Ecoufle
Black Garlic Mayonnaise, Croutons

7 €

Cucumber Gaspacho
Fresh goat cheese mousse, mint oil

8 €

Lemon-marinated fish salad
Quinoa by Marius, coconut mousse

10 €



Then...

Grilled fillet of Normandy farmhouse poultry
Marinated in mustard and grilled, vegetables of the moment

24 €

Yaonn Bertolo's Catch of the Day
Fillet with lemon confit crust, black sesame cream

23 €

Cereal Risotto from Marius and Elliot
Parsley and garlic mousse, zucchini, Normandy tomme cheese

22 €

Maxi Pork Rib from La Sente aux Ânes farm
Roasted with Rosemary, Baby Potatoes

Solo 29 €
to share 55 €



To finish sweetly

Normandy Cheeses
Selected by Corentin Miserey

9 €

"Xoca" chocolate mousse Mayan red 70%
Caramelized peanuts

9 €

Vanilla Panna Cotta
Berry Coulis, Fresh Fruits

9 €

Pavlova with fresh fruits
Vanilla cream, sorbet

9 €



12cl

50cl

6 €

19 €

6 €

19 €

6 €

19 €

Net prices including service

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Le Chef
Benjamin Revel
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Demazet, les demazettes, Côte du Rhône
Grape varieties : Carignan / Cinsault / Grenache
Style : Beautiful fruity and gourmand notes

Chartreux Rosé, Pays du Gard
Grape varieties : Syrah / Grenache Blanc/ Roussanne.
Style : Fine and fruity aromas

Chartreux, Chardonnay, Pays du Gard
Grape varieties : 100% Chardonnay.
Style : White flowers and dry