



La carte



Le menu

Starter/ Main / Dessert 35€

Mimosa Eggs and Beets
or
Tomato cream soup

Eggplant Alla Normande
or
Chicken fillet, cider sauce

Panna cotta, fresh fruit
or
Cheese platter

**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
Pickles and chutney 10 €

Eggs from Ecoufle farm
Mimosa, smoked beet salad 8 €

Fish crisps
Sweet chili sauce, Mesclun 9 €

Tomato velouté
Rocket espuma, Croûtons 8 €



Then...

Grilled fillet of Normandy farmhouse Chicken
Rosemary Roast, Cider Sauce 24 €

Yoann Bertolo's Catch of the Day
Back olive crust, piperade 24 €

Eggplant Alla Normande
Cheese tomme / Mushrooms / Candied tomatoes 23 €

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 €

Rum financier
Fresh fruit, vanilla mousse 9 €

Crème brûlée
Hazelnut praline 9 €

Chocolate mousse
Peanut caramel and chouchoux 9 €



12cl 50cl

6 € 19 €

6 € 19 €

6 € 19 €

Prix nets, service compris

Le Chef
Benjamin Revel



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