



35€ Menu

Lunch only

Starter / Main Course / Dessert
Lunch only



Pork Pâté of "la sente aux Ânes", pickles , chutney
or
Beetroot mousse, Mimosa, black sesame



Creamy risotto, mushrooms, garlic-parsley mousse
or
Roasted chicken fillet with rosemary, cider sauce



Vanilla panna cotta, fruit coulis
ou
Cheese plate

Prix nets , service compris

Le Chef
Benjamin Revel



revelations

à la carte



MUSARDER Menu
in **three courses**: 49€
(One starter, one main course,
one cheese course,
or one dessert)

STARTERS

Saucisson brioché (Brioche sausage, Lyon's speciality) Pork and pistachio juice / Pickles	16
Egg from the Ecoufle farm Cooked at 64°C / chickpea stew / Sichuan pepper	16
Pork and pistachio pâté Sorbet / Pickles	13

Kids Menu 15€

MAINS

Farm Chicken Fillet
or
Crispy fish steak

DESSERTS

2 scoop of Ice Cream / Sorbet
or
Cocoa Cookie

MAIN COURSES

Creamy Risotto Mushrooms / Garlic-Parsley Mousse / Rice Chips	24
Normandy Scallops Creamy Crayfish Bisque / Butternut Squash / Gomasio	28
Farm-raised chicken Rosemary roast / Cider gravy	26
Veal Crispy / Blanquette Sauce / Basil Pesto	27

Dessert and Cheeses

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

Normandy Cheeses "Les Fromagers du Mesnil"	14
The Pear Poached with spices / Hazelnut praline / Praline ice cream	14
Mayan Red Coconut Choux 70% Chocolate Ganache / Vanilla Ice Cream	14
Apple Cinnamon Roll / Caramel Ice Cream	14



Net prices, service included
All our prices are displayed in euros (€)

