

# revelations

à la carte



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

## STARTERS

Normandy trout gravlax Citrus fruits / Vanilla-clementine sorbet / Burnt bread powder	16
Duck foie gras Mi-cuit / Balsamic Gel / Confit oignons sorbet	19
Almond Velouté Ajo blanco / Black truffle ice cream / Croûtons / Radish tartare	17

Kids Menu 15€

### Mains

dish of the moment  
or  
Arancini

### DESSERTS

2 scoop of Ice Cream / Sorbet  
or  
Cacao Cookie

## MAINS COURSES

Potato Risotto Rocket / Button mushrooms / Potato mousse	25
Yoann Bertolo's catch of the day ( Île de France ) Snacked on the scales / Apple-kiwi virgin sauce/ Sweet potato	28
Pork spine from la ferme de la sente aux ânes Braised in juice / Red cabbage / Umeboshi / Jerusalem artichokes	26

## DESSERT and Cheese

To be chosen at the beginning of the meal

Normandy Cheese plate "Les Fromagers du Mesnil"	14
Tarte Tatin Breton shortbread / Vanilla cream / Tonka ice cream	14
Chocolate brownie Peanut Chouchou/ Chocolate cream / Caramel sauce	14



Net prices, including service  
All our prices are displayed in euros €

