

revelations

à la carte



STARTERS

Duck foie gras 20
Basil Gel / Gingerbread ice cream

Eggs from the Ecoufle Farm 16
Cooked at 64°C / Mushrooms / Arugula

The trout from Ménesqueville 14
Marinated in Sichuan pepper / Citrus sorbet / Burnt bread powder

Kids Menu 15€
(-12 YO)

Mains

dish of the moment
or
Arancini

DESSERTS

2 scoop of Ice Cream / Sorbet
or
Cacao Cookie

MAINS COURSES

Braised beef cheek 26
Bourguignon sauce / Potato espuma

Catch of the day by Yoann Bertolo (Île de France) 28
Confit in rosemary oil / Cauliflower / Kiwi vinaigrette

Pea Risotto 25
Black garlic / Asparagus / Crispy tuile

DESSERT and Cheese

To be chosen at the beginning of the meal

Normandy Cheese plate 12
"Les Fromagers du Mesnil"

Strawberry profiteroles 12
Vanilla ice cream / Fresh strawberries / Strawberry coulis

The Cocoa Financier 12
Hazelnut ganache / Chocolate cream



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