Chariot de fromages

Choix de Fromages de Nos Artisans & Producteurs
30 €

Desserts

Soufflé Noisettes
Glace Prlinée - Insert Chocolat Lacté

Chocolat Automnal :
Glace Chocolat - Gelée de Citron - Biscuit Cèpes

Pomme Golden :
Praliné - Crumble Pistaches - Glace Vanille Bourbon

La Crèpe Normande :

La Véritable Dame Blanche

30 €

La Carte

Starters

Scallops: €90
Local Porcini Mushrooms – Beef Jus – Vin Jaune Foam – White Truffle

Red Mullet: €85
Caponata – Anchovies – Basil and Olives

Pan-fried foie gras: €75
Figs in aged vinegar – Gingerbread – Lemon

Lobster from Brittany: €90
Cauliflower – Coral Sauce – Timut Pepper

Mains

Turbot fillet : 85€
Shellfish ceviche - Yuzu - Buckwheat soufflé

Wood-fired Grilled Langoustine: 80€
Ginger – Lime – Condiments

Black Angus fillet: 90€
Tartare - Souffléed Potato - Imperial Oscietra Caviar
Grilled - French Fries - Béarnaise Sauce
Confit Cheek

Hare : 90€
Celery – Quince
-Hare à la Royale-

Roe Deer Saddle: 90€
Grilled Pumpkin – Poivrade Sauce – Sparassis – Cranberries

Cheese Trolley

Selection of Cheeses from Our Artisans & Producers
30 €

Desserts

Hazelnut Soufflé:
Praline Ice Cream – Milk Chocolate Filling

-

Autumnal Chocolate::
Chocolate Ice Cream – Lemon Jelly – Porcini Mushroom Biscuit

-

The Apple Golden:
Meringue – Champagne sorbet – Shortbread

-

La Crèpe Normande

La Véritable Dame Blanche

30 €