

## STARTERS

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|-----------------------------------------------------------------|---------|
| <b>Smoked Salmon</b> , Isigny butter & toasted bread            | 13€     |
| <b>Homemade Terrine</b> , foie gras shavings & toasted bread    | 12€     |
| <b>Creamy Burrata</b> , cherry tomatoes & pesto                 | 10€     |
| <b>Eggs Benedict</b> with smoked salmon                         | 11€     |
| <b>Bone Marrow</b> , Guérande fleur de sel                      | 11€     |
| <b>Roasted Mini Camembert</b> , honey & thyme                   | 10€     |
| <b>Foie Gras</b> , apple & fig chutney                          | 16€     |
| <b>Angus Beef Carpaccio</b> , green salad                       | 10€     |
| <b>Burgundy Snails</b> with garlic butter: 6 pieces / 12 pieces | 10€/19€ |

## SALADS

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>Crispy Chicken Caesar Salad</b>                        | 14€ |
| <b>Camembert Toast</b> , honey, walnuts & apples          | 14€ |
| <b>Creamy Burrata</b> , tomatoes & pesto                  | 14€ |
| <b>Smoked Salmon</b> , citrus fruits & crunchy vegetables | 16€ |
| <b>Creamy Croque-Monsieur</b> with ham & Emmental cheese  | 14€ |

## VEGETARIAN

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>Penne Rigate</b> , seasonal vegetables, creamy burrata & pesto | 20€ |
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## MEAT

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| <b>Chicken Supreme</b> , morel cream sauce & mashed potatoes          | 20€ |
| <b>Beef Burger</b> , Comté cheese, bacon, crispy onions & fresh fries | 19€ |
| <b>Farmhouse Pork Chop</b> with cider sauce & mashed potatoes         | 23€ |
| <b>Beef Tartare</b> , salad & fresh fries                             | 20€ |
| <b>Butcher's Cut of Beef</b> , pepper sauce & fresh fries             | 24€ |
| <b>Large Angus Beef Carpaccio</b> , salad & fresh fries               | 20€ |
| <b>Duck Parmentier</b> , truffle jus & green salad                    | 20€ |
| <b>Caen-style Tripe</b> , fresh fries                                 | 20€ |
| <b>Ribeye Steak</b> , maître d'hôtel butter & fresh fries             | 32€ |

(EU meat origin)

## FISH

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| <b>Cod Fillet</b> , mashed potatoes, peas & Isigny cream                        | 22€ |
| <b>Octopus &amp; Squid Duo</b> , seasonal vegetables & aioli                    | 25€ |
| <b>Catch of the Day</b> , risotto with seasonal vegetables & beurre blanc sauce | 25€ |
| <b>Prawn Pasta</b> , Mediterranean vegetables                                   | 24€ |
| <b>Stingray Wing</b> , caper cream sauce, croutons & mashed potatoes            | 21€ |
| <b>Sea Bream Fillet</b> , risotto, green asparagus & mousseline sauce           | 23€ |

## EXTRA SIDE DISH

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|------------------------------------------------------------------|----|
| Fresh fries, vegetables, mashed potatoes, risotto or green salad | 4€ |
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## **NORMANDY SET MENU 29€**

*(Starter of your choice)*

**Homemade Terrine**, foie gras shavings & toasted bread  
**Eggs Benedict** with smoked salmon  
**Creamy Burrata**, cherry tomatoes & pesto

*(Main course of your choice)*

**Chicken Supreme**, morel cream sauce & mashed potatoes  
**Cod Fillet**, mashed potatoes, peas & Isigny cream  
**Caen-style Tripe** with fresh fries

*(Dessert of your choice)*

**Chocolate Mousse** & crispy tuile biscuit  
**Fromage Blanc** with red berry coulis  
**Vanilla Crème Brûlée**

## **ROYAL SET MENU 39€**

*(Starter of your choice)*

**6 Burgundy Snails** with garlic butter  
**Foie Gras**, apple & fig chutney  
**Smoked Salmon**, Isigny butter & toasted bread

*(Main course of your choice)*

**Butcher's Cut of Beef**, pepper sauce & fresh fries  
**Octopus & Squid Duo**, seasonal vegetables & aioli  
**Penne Rigate**, seasonal vegetables, creamy burrata & pesto

*(Dessert of your choice from the dessert menu)*

**Gourmet Coffee** 2€ supplement  
**Gourmet Champagne** 5€ supplement

## **CHILDREN'S MENU 12€**

*(Up to 12 years old)*

Crispy Chicken  
Fresh Fries  
Chocolate Mousse

## **LUNCH SPECIAL 12€**

Monday <sup>20€</sup>  
to Friday,  
excluding public holidays

## DESSERTS

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|----------------------------------------------------------------------------------|-----|
| <b>Chocolate Mousse</b> & crispy tuile biscuit                                   | 9€  |
| <b>Vanilla Crème Brûlée</b>                                                      | 9€  |
| <b>Fromage Blanc</b> , red berry coulis                                          | 8€  |
| <b>Mille-feuille</b> , vanilla cream & caramel                                   | 10€ |
| <b>Assorted Sorbets</b> , fresh fruit                                            | 12€ |
| <b>Gourmet Coffee / Tea</b>                                                      | 11€ |
| <b>Gourmet Champagne</b>                                                         | 15€ |
| <b>Caramelized Apples</b> , Norman shortbread & vanilla cream                    | 10€ |
| <b>Fresh Fruit Salad</b> , mint syrup                                            | 10€ |
| <b>Roasted Mini Camembert</b> with honey & thyme                                 | 10€ |
| <b>Cheese Platter</b> & green salad                                              | 10€ |
| <b>Profiteroles</b> , vanilla ice cream, chocolate sauce & whipped cream         | 11€ |
| <b>Apple Sorbet</b> with Calvados                                                | 9€  |
| <b>Chocolate Liégeois</b> , chocolate ice cream, chocolate sauce & whipped cream | 9€  |
| <b>Coffee Liégeois</b> , coffee ice cream, coffee sauce & whipped cream          | 9€  |
| <b>Dame Blanche</b> , vanilla ice cream, chocolate sauce & whipped cream         | 9€  |
| <b>Lemon Sorbet</b> with Limoncello                                              | 9€  |

**OPEN every day for LUNCH & DINNER**  
(Allergen information available at reception)