English menu

Starter

Duck foie gras scented with espelette pepper,
kiwi financier, and mandarin compote
or
Duo of scallops and seared octopus,
celery risotto, lobster sauce

Main course

Sea bass, cauliflower cream,
butternut biscuit, shellfish sauce
or
Guinea fowl supreme, colorful carrot tatin,
sautéed oyster mushrooms, rich thyme jus
or
Beef fillet with shiitake mushrooms,
baby potatoes, and porcini reduction (+€10)

Cheese

Plate of aged cheeses (+8€)

Dessert

Homemade-style tarte tatin
with a little pot of Normandy cream
or
Madame Eiffel – a delicate pear creation