

STARTERS

⊗ OYSTERS N°3 SAINT VAAST TATIHOU Cider and shallot vinaigrette, rye bread	13.00
FOCCACIA WITH HERBS Bell pepper Ketchup & Roasted Pepper Salad, Candied Tomatoes, Cecina & Pecorino	12.00
SAITHE CRUDO AS A GRAVELAX Sheep Milk Yogurt & Fish Eggs	11.00
GAMBAS & DILL SOUFFLÉ Saffron Mussel Sauce	15.00
⊗ DUO OF SALMON IN YUZU JELLY Dill Cream	13.00
PUFF PASTRY TARTLET WITH SEASONAL MUSHROOMS Perfect Egg and Pultry Juice with Normandy Cider	14.00
🍷 PRESSED BEEF WITH FOIE GRAS Pickles	14.00
STARTER OF THE DAY	9.00

MAIN COURSES

⊗ KNIFED BEEF TARTAR Fresh french fries and homemade sauces	18.00
ESCARGOT AGNOLOTTI IN PERSILLADE Cabbage, green emulsion & Fried parsley	19.00
⊗ MARINATED TUNA STEAK Shitake Mushrooms, Pak Choi Cabbage & Orange White Butter	23.00
RAVIOLI WITH SEASONAL MUSHROOMS Parmesan & Ricotta, Hazelnut Butter with Sage and Slivered Almonds	18.00
⊗ LAMB SHOULDER CONFIT Oriental Boulgour & Sweet Potatoes	23.00
🍷 BURGER PULLED PORK Fresh fries and homemade barbecue sauce	17.00
⊗ BACK OF COD & PRAWNS Steamed Potatoes, Shrimp Bisque and Aioli Siphon	21.00
⊗ GUINEA FOWL SUPREME COOKED AT LOW TEMPERATURE Parsnip Purée & Grilled Leek, Chimichurri Sauce	19.00
⊗ BEEF FILLET Potato Rings, Seasonal Vegetables & Bacon Butter	25.00
TODAY'S SPECIAL	17.00

LE JEHANNE SWEETS

⊗ CHEESE'S SELECTION OF THE MOMENT BY STEVEN LE GALL	10.00
🍷 BABA WITH CALVADOS Homemade granny apple sorbet	11.00
BRIOCHE PAIN PERDU Hazelnut Butter Ice Cream & Orange Caramel	10.00
⊗ BENEDICTINE SOUFFLÉ Vacuum-packed Aniseed Pear & Pear Sorbet (to be ordered at the beginning of the meal)	12.00
⊗ ICE CREAM PLATE AND SORBETS Homemade	8.00
DARK CHOCOLATE BROWNIE Hazelnut cream, Tuile and Coffee ice cream	9.00
DESSERT OF THE DAY	8.00