



**CAMILLE
HERVÉ**

STARTERS

| | For 6 | For 9 | For 12 |
|---|-------|-------|--------|
| OYSTERS N°3 DE SAINT VAAST TATIHOU Cider And Shallot Vinaigrette, Rye Bread | 14.00 | 20.00 | 27.00 |
| BLACK PRAWN CARPACCIO AIOLI Creamy Bisque and Carrot Pickles | | | 14.00 |
| ⊗ TOMATO, PEACH AND RED FRUIT SALAD Mozzarella Di Buffala Sorbet with Basil and Pollen Crumble | | | 12.00 |
| ⊗ ASIAN-STYLE BEEF TATAKI Thai Salad and Roasted Peanuts with Spices Red Pepper Paste Mayonnaise | | | 15.00 |
| FLAM GRILLED SPICY GRAVELAX MACQUEREL Green Apple Gel and Brunoise, Miso Mayonnaise | | | 13.00 |
| SWORDFISH SPRING ROLLS Avocado and Pineapple, Sweet and Sour Sauce | | | 14.00 |
| 🍷 PRESSED BEEF WITH FOIE GRAS Pickles | | | 15.00 |
| STARTER OF THE DAY | | | 9.00 |

MAIN COURSES

| | |
|---|-------|
| ⊗ KNIFED BEEF TARTAR | 19.00 |
| Fresh French Fries and Homemade Sauces | |
| ⊗ PRESSED PORK CHEEK CIDRE | 21.00 |
| Lacquered Apple, Celery Puree with Roasted Hazelnut | |
| RAVIOLI MASCARPONE AND GORGONZOLA | 19.00 |
| Basil and Candied Tomato, Tomato Water and Parmesan Tiles | |
| ⊗ MONKFISH MEDALLION WITH NORI AND CURRY | 25.00 |
| Puree and Fresh Bean Salad with Garden Herbs, Sabayon Curry | |
| ⊗ PIG BREAST MARINATED WITH SOY, ORANGE AND PONZU | 22.00 |
| Eggplant Caviar with Garlic, Mini Capsicum and Onions Pickles | |
| ROASTED VEAL | 25.00 |
| Carrot Puree Fane with Brown Butter and lasagne Ricotta spinach and Pine nuts | |
| 🍷 BURGER PULLED PORK | 18.00 |
| Fresh Fries and Homemade Barbecue Sauce | |
| ⊗ BALLOTINE CHICKEN YELLOW POULTRY LIVER AND APRICOT | 23.00 |
| Mayonnaise in Siphon and Saffron Zucchini Puree, Poultry Juice with Savory | |
| FILET OF SEA BREAM REDFISH WITH NORMAN CHORIZO | 21.00 |
| Fregola Risotto and Olive Tapenade with Basil, Capsicum Ketchup | |
| TODAY'S SPECIAL | 17.00 |

LE JEHANNE SWEETS

| | |
|---|-------|
| ⊗ STEVEN LE GALL'S CHEESE SELECTION CART | 12.00 |
| Selection of breads from Yvonne's | |
| 🍷 BABA WITH CALVADOS | 11.00 |
| Homemade Granny Apple Sorbet & Muscovado foam | |
| ⊗ ICE CREAM PLATE AND SORBETS | 9.00 |
| Homemade | |
| TART RED FRUITS | 9.00 |
| Raspberry and Pistachio Sorbet | |
| PEACH MOUSSE | 12.00 |
| Peach and Verbena Sorbet | |
| DESTRUCTURED LEMON MERINGUE PIE | 12.00 |
| Matcha and Mint Tea, Mint and Lemon Sorbet | |
| CREAMY TIRAMISU WITH PECAN PRALINE CHOCOLATE | 10.00 |
| Tuile Gavotte, Glace Amaretto et Mascarpone | |
| GOURMET COFFEE / TEA | 11.00 |
| Selection of homemade sweets | |
| DESSERT OF THE DAY | 8.00 |