



## STARTERS

	For 6	For 9	For 12
OYSTERS N°3 SAINT VAAST TATIHOU	14.00	20.00	27.00
☒ SMOKED CAULIFLOWER CREAM, SEABASS TARTAR			15.00
Seasonal Vegetables, Green Pepper Pickles			
« LE JEHANNE » ONION SOUP			13.00
Comté Cheese Brunoise, Truffle Butter and Comté Vermicelli			
☒ BEETROOT GRAVLAX SALMON			14.00
Beetroot and Orange Espuma, Textured Beetroot Salad			
☒ BEEF AND TUNA TARTAR			16.00
Dill and Lime Oyster Emulsion			
☒ LANGOUSTINE TARTAR IN PINEAPPLE CANNELLONI			18.00
Vanilla Passion Vinaigrette and Coriander Cream.			
🍷 PRESSED BEEF WITH FOIE GRAS, PICKLES			16.00
☒ REVISITED VINAIGRETTE LEEK			13.00
Goat Cheese Cream and Warm Green Cream			
☒ STIFFENED RED CURRY PRAWNS			15.00
Vegetables Garden, Perfumed Broth			
STARTER OF THE DAY			10.00

## MAIN COURSES

⊗ KNIFED BEEF TARTAR	20.00
Fresh French Fries and Homemade Sauces	
⊗ SNACKED SCALLOPS, PUMPKIN/MASCARPONE RISOTTO	27.00
Saffron Bard Sauce, Puffed Tapioca Crisps	
⊗ BRAISED BEEF CHEECK WITH POMMEAU DE NORMANDIE	24.00
Porcini Mushroom and Potato Purée, Root Vegetables and Porcini Sauce (15 MIN)	
⊗ 2 WAYS RED LABEL GUINEAFOWL	25.00
Crunchy Low Temperature Suprême, Laquered Confit Thigh. Buckwheat and Chestnut Praline Risotto	
⊗ LOW TEMPERATURE LAMB LEG	28.00
Confit Anna Potato, Garlic and Sesame Purée, Lamb Jus	
CRISPY SWEETBREAD, PARSNIP AND BEEF JUS PURÉE	32.00
Roasted Jerusalem Artichoke, Hazlenuts Butter with Savory Sabayon	
⊗ LOW TEMPERATURE MONKFISH' CARAMELISED ONION PURÉE	24.00
Heirloom Vegetables Declination, Zesty Marjoram Butter	
CREAMY MONT D'OR CHEESE RAVIOLI	21.00
Roasted Potato Broth, Potato Brunoise, Crunchy Mirepoix	
BUTCHER'S CUT (MARKET PRICE)	
Potato Purée and Sauté Seasonal Vegetables	
🍖 BURGER PULLED PORK	19.00
Fresh Fries and Homemade Barbecue Sauce	
TODAY'S SPECIAL	18.00

## LE JEHANNE SWEETS

⊗ STEVEN LE GALL'S CHEESES SELECTION	12.00
🍷 BABA WITH CALVADOS	12.00
Granny Apple Sorbet & Muscovado Chantilly	
⊗ ICE CREAM AND SORBETS PLATE	10.00
Selection	
APPLE TATIN PIE	12.00
Caramel Sauce, Zesty Fresh Cream Sorbet	
LITCHI PINK PRALINE	11.00
Coconut and Litchi Sorbet, Litchi Mousse	
COOKIE	12.00
Vanilla Custer and Cookie Ice Cream	
⊗ BANANA CHOCOLATE	13.00
Chocolate Mousse, Coffee Gelée and Flambée Banana Sorbet	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	11.00
DESSERT OF THE DAY	9.00