



## STARTERS

	For 6	For 9	For 12
OYSTERS N°3 NORMANDY	14.00	20.00	27.00
HOMEMADE TOASTED BRIOCHE			14.00
Creamy Avocado and Salmon Crudo Marinated in Miso and Soy			
«THE NORMAN FICELLE»			13.00
Truffled Bechamel and Sauteed Mushrooms			
CONFIED GUINEA FOWL AND TARRAGON GYOZAS			13.00
Sweet and Sour Sauce and Pickles			
☒ WHITE ASPARAGUS, BROCCOLI AND WASABINA COULIS			14.00
Almond Ice Cream and Trout Eggs			
☒ VEAL FILET CARPACCIO			15.00
Rocket Coulis and Light Mayonnaise with Confied Tomato Oil			
🍷 PRESSED BEEF WITH FOIE GRAS, PICKLES			16.00
☒ WARM SQUID SALAD, RED CURRY MAYONNAISE			16.00
Yuzu Cucumber and Baby Leaf Salad			
STARTER OF THE DAY			10.00

## MAIN COURSES

⊗ KNIFED BEEF TARTAR	21.00
Fresh French Fries and Homemade Sauces	
⊗ SLOW COOKED CRUNCHY PIG BREAST	24.00
Potato puree with miso and kimchi, Crispy Leek	
⊗ SNACKED COD BACK, BLACK GARLIC AND YUZU SABAYON,	24.00
Broccolini, Oyster mushrooms and potato palets, fresh herb salad.	
⊗ LABEL ROUGE TURKEY FILET IN MARBLED BALLOTINE,	23.00
Yellow pepper puree in pesto giallo style, tian millefeuille Rocket Crisps.	
LAMB CARRÉ SLOW COOKED,	31.00
Cottage cheese, smoked eggplant, sumac spices, creamy semolina with black garlic	
CELERIAL CANNELLONI	21.00
Mushrooms and Pont L'Evêque cheese, roasted pears.	
⊗ BUTCHER'S CUT (MARKET PRICE)	.
NORWAY LOBSTER, RICOTTA GNOCCHI, BISQUE BROCCOLINI.	29.00
Spicy rust Toast and fennel seeds cream.	
DUCK FILLET, CREAMY POLENTA WITH SPICES,	25.00
Pineapple Gastric, Flambéed Pineapple and Pineapple Crisps.	
🍷 BURGER PULLED PORK	19.00
Fresh French Fries and Homemade Barbecue Sauce	
TODAY'S SPECIAL	19.00

## LE JEHANNE SWEETS

STEVEN LE GALL'S CHEESES SELECTION	13.00
🍷 BABA WITH CALVADOS	12.00
Granny Apple Sorbet & Muscovado Chantilly	
RICE PUDDING WITH THYME AND BAY LEAF INFUSED MILK,	11.00
Caramelized roasted and salted peanuts and peanut crisps	
POACHED RHUBARB WITH SICHUAN PEPPER	12.00
Almond coulant, rhubarb sorbet	
DULCEY CHOCOLATE MOUSSE,	13.00
Creamy passion fruit and fluffy brownie, dulcey chocolate ice cream	
GREEN MATCHA TEA, HIBISCUS AND LEMON,	12.00
Hibiscus and red fruits tea sorbet	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	11.00
DESSERT OF THE DAY	9.00