



## STARTERS

	For 6	For 9	For 12
OYSTERS N°3 NORMANDY	14.00	20.00	27.00
☒ COD GRAVELAX CITRUS			14.00
Melon balls and yuzu compressed cucumber and lime, melon, cucumber sorbet and cucumber gazpacho			
☒ SEA BREAM CEVICHE WITH EXOTIC FRUITS			13.00
Pineapple carpaccio, crunchy salad and Passionfruit dressing			
☒ NORMANDY BEEF TATAKI MARINATED WITH POMMEAU			15.00
Apple and walnut condiment, Roquefort snow			
☒ SALMON GRAVELAX ROLL			14.00
Citrus cream cheese, candied lemon, apricot condiment and red jelly			
MELON GAZPACHO			13.00
Serrano ham chiffonade, Thyme Toasted bread			
TEXTURED CORN, COMPOTÉE TOMATO			12.00
Normand chorizo and polenta			
🍷 PRESSED BEEF WITH FOIE GRAS, PICKLES			16.00
STARTER OF THE DAY			10.00

## MAIN COURSES

⊗ KNIFED BEEF TARTAR	21.00
Fresh French Fries and Homemade Sauces	
⊗ STONE BASS FISH, FRESH ZUCCHINI SCALED	29.00
Zucchini puree with basil, grilled zucchini, and saffron emulsion	
SINGLE-SIDED COOKED SEBASTE BREAM FILET	23.00
Fresh pasta with mussels and candied tomatoes, glazed pak choi and «marinière» espuma	
⊗ GRILLED WEEVER FILLET	25.00
Saffron caramelised shallots puree, Fish broth glazed spring onions	
CONFIT CHICKEN THIGHS «LABEL ROUGE»	25.00
Rosemary potato gratin, basil and apricots chutney	
SLOW COOKED PORK CHOP	23.00
Carrot mousseline with hazelnut butter, grilled cucumber pickles and soy oyster mushrooms	
🍷 BURGER PULLED PORK	20.00
Fresh Fries and Homemade Barbecue Sauce	
BUTCHER'S CUT (MARKET PRICE)	-
CONCHIGLIONI STUFFED WITH TOMATOES AND FENNEL	22.00
Gratin with parmesan, cherry tomatoes and spring onions, mozzarella foam	
TODAY'S SPECIAL	19.00

## LE JEHANNE SWEETS

⊗ STEVEN LE GALL'S CHEESES SELECTION	13.00
🍷 BABA WITH CALVADOS	12.00
Homemade granny apple sorbet & muscovado chantilly	
ICE CREAM AND SORBET PLATE	11.00
Homemade selection	
APRICOTS WITH ROSEMARY AND HONEY	12.00
Apricot sorbet, rosemary siphon and honey cream, financier and slivered almond	
PLUM CRUMBLE	12.00
Blackcurrant, currant and lemon balm sorbet, plum gel compote	
STRAWBERRY MILLEFEUILLE SPECULOOS	13.00
Valrhona strawberry chocolate ice cream, speculoos diplomate and strawberry compote	
CHERRY TARTLET AND ESPELETTE PEPPER	13.00
Elderberry jelly and guanaja dark chocolate ganache	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00