



## STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS	14.00	20.00	27.00
ROYAL SEA BREAM NEM Strong curry and tomato powder mayonnaise, radish and shiso pickles.			13.00
BUTTERNUT WAFFLE Mousseline, squash beads and pickles, dried fruit praline and baby greens.			12.00
MUSHROOM VELOUTÉ, GRILLED ERYNGII Soft-boiled egg with chestnut crust, mushroom carpaccio with cocoa			14.00
PAN-FRIED ESCALOPE OF FOIE GRAS maple syrup crisp, smoked chicken jus and sweet potato mousseline			16.00
☒ VEAL TARTARE WITH TARRAGON Sesame and wasabi, creamy Normandy oyster sauce			15.00
☒ SALMON TATAKI WITH LIME Siphon leche del tigre, crispy angel hair			13.00
🍷 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	
⊗ DUCK FILET WITH SATAY AND ROASTED PEANUTS	24.00
Dulce de leche mash potatoes, Shitake and roasted jerusalem artichokes with black garlic jus.	
PASTA NORMAND, SMOKED BACON	22.00
Caramelized onions and Pont Lévêque, apple compote with Calvados.	
⊗ BEEF CHEEK EFFILOCHÉ	26.00
Mashed potatoes with thyme, glazed root vegetables and mirror sauce.	
«VOL AU VENT» WITH SEASONAL VEGETABLES	22.00
Ewe's Cheese bechamel, spinach pesto and lamb's lettuce salad	
⊗ SCALLOPS, PEAR AND CHESTNUT MOUSSELINE	34.00
Pan-fried crosnes with hazelnut butter, roasted pears with thyme and chicken jus.	
⊗ MONKFISH MISO AND MIRIN BALLOTINE	<b><u>Market Price</u></b>
Fresh Risotto herbs, brown-glazed salsify, sesame hollandaise.	
🍷 BURGER PULLED PORK	20.00
Fresh Fries and Homemade Barbecue Sauce	
BUTCHER'S CUT, ACCORDING TO ARRIVAGE	<b><u>Market Price</u></b>
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	
MANGO MOUSSE	12.00
Pecan curd and chocolate sponge cake, passion pecan ice cream.	
CHOCOLATE ORANGE CAKE	12.00
Gourmet icing, orangettes and nougat ice cream	
PINEAPPLE FLAMBÉ WITH COGNAC	11.00
Gingerbread ganache, sponge cake and lime sorbet	
BANANA PEANUTS AND CARMEL	11.00
Caramelized peanuts and banana ice cream	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	11.00
DESSERT OF THE DAY	9.00