



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
BURRATA SATAY SPICED CREAM Avocado and lemon cream, ginger toasted brioche			13.00
POTATO SALAD ONION CONFIT AND ANCHOVIES Béchamel sauce flavoured with smoked rosemary and parmesan crumble			13.00
CRISPY CHICKEN THIGH Sweet and sour sauce and light coleslaw salad with pickled shiitake			14.00
APPLE AND RED ONION TARTE TATIN WITH BALSAMIC Comté cheese, sabayon and truffled ham			14.00
RAZOR CLAM TARTAR WITH GARLIC CONFIT AND FRESH PARSLEY Aubergine caviar, buckwheat tuiles and saffron mayonnaise			12.00
ROASTED ASPARAGUS Bacon and parmesan crumble, 63°egg and passion fruit hollandaise sauce			15.00
PINK PRAWN SALAD WITH GRAPEFRUIT Dill mayonnaise, fromage blanc and red curry siphon, buckwheat blini			14.00
 PRESSED BEEF WITH FOIE GRAS Pickles, green leaves			16.00
STARTER OF THE DAY			10.00

MAIN COURSES

⊗ KNIFED BEEF TARTAR	21.00
Fresh french fries and homemade sauces	
COURGETTE TARRAGON AND GOAT'S CHEESE RISOTTO	22.00
Velvety mash, brittle honey tuiles and roasted walnut paste	
SLOW COOKED VEAL BREAST, CARROT MOUSSELINE	28.00
Cajun spices roasted spring carrots	
LAMB SHOULDER CONFIT, GARLIC CRUST	31.00
Coral lentil salad with oriental flavours	
Slices artichokes and mashed with Tonka beans	
⊗ BACK OF COD GRATIN WITH HERBS & GEWURZTRAMINER	29.00
Shellfish broth, grilled asparagus with lemon, potato mirepoix and tarama	
CHICKEN BALLOTINE WITH PEAS & BISQUE SAUCE	24.00
Dried apricot purée and tarragon sauce, white beans fricassée	
⊗ SALMON PAVE BEANS MOUSSELINE	25.00
Peas with smoked duck breast and prawn noodles, basil espuma	
🍷 PULLED PORK BURGER	20.00
Fresh fries and homemade barbecue sauce	
BUTCHER'S CUT	<u>Market Price</u>
DISH OF THE DAY	19.00

LE JEHANNE SWEETS

⊗ STEVEN LE GALL'S CHEESES SELECTION	13.00
🍷 BABA WITH CALVADOS	13.00
Homemade granny apple sorbet & muscovado chantilly	
ICE CREAM AND SORBET PLATE	11.00
<u>Ice cream</u> : Hazelnut, Chocolate, Vanilla, Yuzu basil	
Chocolate inspiration strawberry and speculoos	
<u>Sorbet</u> : Apple granny, Red fruit tea, Pineapple yuzu, Mango ginger	
Raspberry and verbena berries, Banana coconut	
APPLE «TROMPE L'OEIL»	13.00
Golden apple compote with rosemary and Normandy cider ice cream	
EXOTIC PAVLOVA	11.00
Coconut cream, passion-inspired ganache and mango ginger sorbet	
LEMON, HAZELNUT AND CHOCOLATE	11.00
Azelia chocolate ganache, lemon curd and hazelnut ice cream	
TRIO OF CHEESECAKES	12.00
Strawberry, lime and rhubarb cream cheese mousse, blossom red berry tea sorbet	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00