



*Enjoy French bistro-style cuisine for lunch or dinner
in our contemporary restaurant or from our terrace
and enjoy an idyllic view of the Joan of Arc Tower.*

*The kitchen team, orchestrated by our Chefs Camille Hervé and Gustave
Jourdain
prepare their «home-made» recipes every day
with fresh and french products.*

On Sundays you can enjoy the «Brunch du Jehanne».

Restaurant «Le Jehanne» schedule :
Monday to Saturday 12pm to 2pm and from 7pm to 9:30pm
Closed on Sunday night

**The list of the allergens is available at the restaurant reception
In order to always offer you quality cuisine,
some products may be temporarily unavailable**



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
⊗ SEA BASS TARTAR WITH NECTARINE Shrimp consommé with vermicelli, kumquat and fresh mint			13.00
GRILLED PRAWN TACOS WITH LIME Salsa and guacamole sauce, mango condiment			15.00
SUMMER FRESH CHEESE PIZZETA Tomato coulis, sundried tomatoes kalamata olive in tempura, parmesan and black olive			12.00
CAMEMBERT AND CALVADOS SOUFFLÉ Apple brunoise, mesclun with cider vinaigrette and confit onion			12.00
⊗ GREEN MELON SALAD WITH MOJITO Sorbet, mint cream and lime mousse			11.00
⊗ SLICED SQUID CARBONARA STYLE Perfect egg, guanciale and parmesan crisp			16.00
⊗ COD SALAD TARAMASALATA Rice and nori crisp, pickles, preserved lemons and fresh herbs			12.00
🍷 PRESSED BEEF WITH FOIE GRAS Pickles, green leaves			16.00
STARTER OF THE DAY			10.00

🍷 Signature Dish ⊗ Gluten free

MAIN COURSES

⊗ KNIFED BEEF TARTAR	21.00
Fresh french fries and homemade sauces	
GRILLED SWORDFISH STEAK	26.00
Horseradish potato croquette, yellow courgette and saffron cream Green zebra tomato ketchup and red pepper chimichurri	
CRISPY CHICKEN BALLOTINE WITH PEANUTS	27.00
Creamy quinoa with Cajun spices, banana curry condiment and poultry peanut sauce	
SOY AND BLACK GARLIC CONFIT CHUCK FLAP BURGER	22.00
Cucumber pickles with lemongrass, soy oyster mushrooms, kimchi cabbage Sweet and sour sauce, mayonnaise ginger and Fresh french fries	
SPAGHETTI CON TOMATOES	23.00
Gorgonzola cream, pesto and herbs from the garden	
⊗ ROASTED ROCKFISH FILLET	24.00
Anchovy and coconut risotto with pineapple salsa and glazed cabbage	
⊗ ROASTED LANGOUSTINES GRILLED SEASONAL VEGETABLES	35.00
Miso «Beurre blanc» pearled with tarragon oil, potato siphon with bisque	
PORK PLUMA WITH TRAPPER SPICES	26.00
Shallot and witloof tarte tatin, apple siphon and onion rings	
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	10.00
<u>Ice cream</u> : Vanilla, chocolate, orange blossom, almond and amarena cherry <u>Sorbet</u> : Lemon honey thyme, blueberry, peach, apple, tomato basil, apricot raspberry and coconut vanilla strawberry smoothie	
MELON AND WATERMELON CARPACCIO	11.00
Tomato and basil sorbet, yuzu whipped cream, watermelon jelly and crunchy tomato crisp	
CHERRY «TROMPE-L'OEIL»	13.00
Dark chocolate mousse, cherry compote and amarena cherry ice cream	
TROPEZIAN BUN STYLE	12.00
Strawberry coconut vanilla sorbet, strawberry compote with elderberry liquor and strawberry coconut cream sauce	
FRESH APRICOTS, PEPPERMINT MOUSSE	12.00
Apricot and raspberry sorbet, apricot cream, mint coulis and fresh raspberries	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00