



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
☒ TOMATO PINEAPPLE SORBET WITH WATERMELON CANDIES Tomato vinaigrette and candied pepper salad.			11.00
☒ POTATO MILLEFEUILLE With hazelnut butter, knifed beef tartare, wasabi mayonnaise, pickled mustard seeds, lumpfish roe.			15.00
BURRATA WITH PESTO ROCKET Cucumber mousse with tarragon and cider vinegar salad, anchovies and roasted pumpkin seeds.			12.00
SALMON GRAVLAX WITH CITRUS Toasted brioche with thyme butter and haddock, pepper ketchup and pickled radishes.			15.00
🍄 FOIE GRAS TERRINE WITH TRUFFLE OIL Mushroom powder and crispy cocoa, Pickled mushrooms.			19.00
STARTER OF THE DAY			10.00

MAIN COURSES

✕ KNIFED BEEF TARTAR	19.00
Fresh french fries and homemade sauces.	
✕ FILLET OF SAI THE SNACKED	26.00
Hazelnut butter with sage, eggplant purée, fennel compote, confit peppers, chorizo and roasted mini peppers, zucchini and preserved lemons, vierge sauce.	
FRESH PAPPARDELLE WITH SUMAC SPICES	25.00
artichoke cream, nutmeg and truffle oil, creamy burrata, button mushroom carpaccio.	
✕ PORK BELLY WITH CARAMEL	24.00
Crispy polenta, crunchy pineapple salad and curry vinaigrette.	
✕ SHREDDED LAMB WITH NEAPOLITAN SPICES	35.00
Candied egg yolk, cherry tomato bonbons in balsamic gastrique, zucchini purée with zathaar, tomato sauce au jus.	
✕ GRILLED SWORDFISH STEAK	27.00
Fennel, samphire and wakame salad, glazed beans with black garlic, Carrot purée with hazelnut butter, beurre blanc with dill and lemon condiment.	
CHUCK BURGER WITH SOY CONFIT	21.00
Cucumber pickles with lemongrass, soy oyster mushrooms, kimchi, Sweet and sour sauce, ginger mayonnaise and fresh french fries.	
BUTCHER'S CUT	<u>Market Price</u>
DISH OF THE DAY	19.00

LE JEHANNE SWEETS

✕ STEVEN LE GALL'S CHEESES SELECTION	14.00
☛ BABA WITH CALVADOS	13.00
Homemade granny apple sorbet & muscovado chantilly	
ICE CREAM AND SORBET PLATE	10.00
<u>Ice cream</u> : Lemon-Origan, Lavender, Roasted Apricots, Vanilla, Chocolate	
<u>Sorbet</u> : Cherry-Pistachio, Melon-Fêta, Strawberry-Basil, Blackcurrant-Dark Chocolate, Honey, Granny Apple	
MELON WATERMELON AND FÊTA DUO	11.00
Melon and watermelon balls with yuzu, melon and fêta sorbet and basil meringue	
STRAWBERRY AND PISTACHIO TARTLET	13.00
Strawberry and pistachio curd, Viennese shortbread with basil, strawberry-basil sorbet and fresh strawberries.	
ORANGE BLOSSOM AND APRICOT ENTREMETS	12.00
Diamond almond shortbread, honey sorbet, apricot sage coulis and Berber tea jelly	
BLACK CHOCOLATE AND CASSIS DECLINATION	13.00
Namelaka and dark chocolate mousse, blackcurrant jelly, meringues with cocoa nibs and blackcurrant and chocolate sorbet.	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00