



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
🚫 COLOURFUL RADISHES CARCAPACCIO			11.00
Cabbage tops with miso, tonka bean velouté and spinach coulis and verbenas.			
WARM BEEF TONGUE MIREPOIX IN VINAIGRETTE			13.00
Parsley pesto, parsnip siphon with garlic confit, meat jus.			
SEARED SCALLOPS			14.00
Cream soup of pumpkin with Colombo spices, curry emulsion and tangy coconut.			
SMOKED HERRING CEVICHE AND MACKEREL GRAVLAX			12.00
Potatoes confit in smoked oil, pear gel and red onion crisps.			
🍄 FOIE GRAS TERRINE WITH TRUFFLE OIL			19.00
Mushroom powder and crispy cocoa, Pickled mushrooms.			
STARTER OF THE DAY			10.00

MAIN COURSES

✕ KNIFED BEEF TARTAR	19.00
Fresh french fries and homemade sauces.	
VEAL SHANK BLANQUETTE STYLE	27.00
Textured carrots, leek fondue with white wine, smoked green with thyme and potato espuma with beef fat.	
CHESTNUT, MUSHROOM AND PUMPKIN PASTILLA	22.00
Garlic cream, hazelnut and pine nut praline, eryngii mushrooms, pickles and mixed salad leaves.	
PAN-FRIED SNAILS AND MUSHROOM BOURGUIGNON	26.00
Butternut squash mousseline, smoked lardons, perfect egg and small croutons.	
✕ MONKFISH BALLOTINE STUFFED	28.00
With shiitake mushrooms and black garlic, pickled mussels, creamy smoked paprika stock, parsnip mousseline, sautéed shiitake mushrooms and Jerusalem artichoke crisps.	
KARAAGE-STYLE CHICKEN THIGH WITH ALMONDS	24.00
Miso vinaigrette, lemongrass rice espuma, soy-glazed daikon, rich gravy.	
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> Vanilla, Chocolate, Pommeau, Maple syrup, Tiramisu	
<u>Sorbet :</u> Yuzu, Passion fruit, Blueberry, Citrus-Mint, Granny Apple	
Pear-Chocolate	
APPLE, PEAR AND CARAMEL COMPOTE	11.00
Pear caramel, streusel, caramelised apples and pears, pommeau ice cream.	
PASSIONATE ABOUT CHOCOLATE	13.00
Nougatine with cocoa nibs, diced mango, Azélia chocolate ganache, passion fruit sorbet and mousse.	
CHESTNUT AND RED BERRY CREAM FONDANT	12.00
Vanilla ice cream, raspberry mousse and cranberry.	
LEMON AND HAZELNUT TARTLET	12.00
Lemon cream, hazelnut ganache and yuzu sorbet.	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00