



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
Seasonings of the moment, Rye Bread			
RAY WING IN MISO AND GINGER REMOULADE			12.00
Buckwheat Blinis with Coriander and Fennel Seeds, Celery Emulsion with Scallop Trimmings			
🚫 VEAL FILET CARPACCIO			15.00
Pumpkin ketchup, condiments, Shavings of mature Comté cheese, egg yolk confit with almonds			
🚫 SEA BASS AND SCALLOP CEVICHE WITH CIDER VINEGAR			14.00
Granny Smith Apple in Various Textures, Rich Smoked Herring Sauce and Fish Roe			
RIGATONI WITH STEVEN LE GALL'S NEUFCHÂTEL CHEESE			11.00
Chioggia beet salad, spiced pecans, beets and port sauce			
🍄 FOIE GRAS TERRINE WITH TRUFFLE OIL			19.00
Mushroom powder and crispy cocoa, Pickled mushrooms.			
STARTER OF THE DAY			8.00

MAIN COURSES

✕ KNIFED BEEF TARTAR	19.00
Fresh french fries and homemade sauces.	
COD LOIN WITH BROWN BUTTER	28.00
Risotto with parsley, wilted spinach, lemon condiment, Capers and roasted pistachios	
BRAISED BEEF CHEEK WITH THYME JUS	28.00
Carrot mousseline with red wine, glazed root vegetables, red onion and cognac chutney.	
✕ LABEL ROUGE GUINEA FOWL SUPREME	27.00
Yellow Wine and Morel Sauce, Garlic and Nutmeg Dauphinois Gratin, Cabbage tops	
✕ RED SEABREAM FILLET WITH CITRUS	25.00
Butternut-Orange Purée, Caramelised Clementine, Winter Condiment, Citrus Beurre Blanc	
WONTON RAVIOLI WITH HUMMUS AND SHIITAKE MUSHROOMS	23.00
Sesame egg, Asian mushrooms, nori, dashi broth	
🍷 NORMAN PULLED PORK BURGER	22.00
Pulled Pork with wholegrain mustard, melted Camembert, apple and tarragon pickles, Normandy-style sauce,	
Fresh-cut fries, wholegrain mustard mayonnaise, apple & Camembert sauce	
BUTCHER'S CUT	<u>Market Price</u>
DISH OF THE DAY	19.00

LE JEHANNE SWEETS

✕ THE JEHANNE CHEESE TROLLEY	14.00
Steven's Le Gall Cheese Selections	
🍷 BABA WITH CALVADOS	11.00
Homemade granny apple sorbet & muscovado chantilly.	
ICE CREAM AND SORBET PLATE	8.00
<u>Ice cream</u> : Peanut Butter, Coffee-Hazelnut, Vanilla, Chocolate, Combava	
<u>Sorbet</u> : Tropical, Clementine, Pumpkin Yogurt, Granny Smith Apple, Banana-Peanut	
PEANUT TARTLET WITH DULCEY CHOCOLATE	10.00
Dulcey peanut whipped ganache, dark chocolate ice cream	
CLEMENTINE & HAZELNUT DELIGHT	9.00
Clementine mousse with dark chocolate shards, clementine sorbet, hazelnut cream and biscuit	
✕ EXOTIC SWEETNESS	9.00
Coconut mousse, kiwi-mango-passion fruit jelly, granola, combava ice cream	
WINTER BRIOCHE TOASTED IN BROWN BUTTER	9.00
Orange Chantilly, Orange-Butternut Condiment, Butternut-Greek Yogurt Sorbet	
GOURMET COFFEE OR TEA	10.00
Home-Made Sweets	
DESSERT OF THE DAY	8.00