



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
Seasonings of the moment, Rye Bread			
⊗ LOW-TEMPERATURE COOKED TURBOT			16.00
Sweet wine sabayon, lumpfish roe, fish bone butter, fennel and herb salad.			
⊗ BLACK TIGER PRAWNS			15.00
Glazed with house-made sriracha ketchup, exotic coulis, ice cream with chervil and coriander, mango and avocado with kalamansi vinaigrette.			
WHITE ASPARAGUS & POMEGRANATE			13.00
Tangy condiment, pink peppercorn-cured egg yolk, cooking jus vinaigrette, light emulsion			
DUCK CONFIT BAO			12.00
Soy-infused jus, wasabi mayonnaise, pickles, fresh herb salad.			
🍄 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.	
GRILLED OCTOPUS TENTACLE, SICILIAN CAPONATA	29.00
Tomato coulis and garlic tomato tartare, focaccia croutons with saffron spices.	
STRACCIATELLA WITH PESTO, PERFECT EGG	24.00
Marinated zucchini carpaccio, ricotta gnocchi, glazed green peas, grated pecorino.	
PORK NECK, BARLEY FLOUR, PEPPER SAUCE	26.00
Cheddar and bacon potato cake, maple-glazed cabbage.	
PANKO-CRUSTED SALMON, GOURMET FREGOLA	26.00
Coconut celeriac mousseline, pickled shallots, merguez sausage, satay bisque, light emulsion	
CURRY LABEL ROUGE CHICKEN BALLOTINE	25.00
Sweetcorn velouté finished with poultry juice, carrot espuma with coffee, baby carrots.	
🍴 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> Orange blossom, Praline, Vanilla, Chocolate, Salted butter caramel <u>Sorbet:</u> Kiwi, Pear & Elderflower, Pineapple Malibu, Granny Smith apple, Bergamot & Lemon	
AMARETTO CRÈME SUÈDE, CAULIFLOWER	8.00
Almond gavotte crisp, salted butter caramel ice cream, vanilla mousseline, bright acidic notes.	
RHUBARB & RASPBERRY FINANCIER	9.00
Rosemary whipped ganache, peppered raspberry compote, grapefruit coulis and gel.	
🍴 DARK CHOCOLATE CRÈME BRÛLÉE, PINE NUTS	10.00
Praline ice cream, pine nut namelaka, crushed nougatine.	
PEAR CLAFOUTIS	8.00
Black sesame cream, kiwi, burnt pear carpaccio, kiwi sorbet.	
GOURMET COFFEE OR TEA	10.00
Home-Made Sweets	
DESSERT OF THE DAY	8.00