

OUR MENUS

In 7 Courses*

140€

"Mushroom of the Day Toast" from David & Hélène Moore

Button Mushroom Sorbet / Creamy of Shellfish



Cuttlefish and Spider Crab

Nettle / Sesam cream / Cuttlefish ink with Fois gras



Grey Sea Bream

Fish Bone Juice / Woodruff / Sparassis Crispa / Dublin Bay Prawns / Green Peas



Fish of the Day



Squab By François Jardin

Flat Potato Cake / Morel / Bear Garlic / Cider

OR

Two-course suckling lamb

** Leg of lamb and loin*

New potatoes and Cabbage

** Confit Neck and Shoulder*

Shiitake with Saint Jean blue cheese



Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

**Last order for the 7-course menu : 9:00 p.m.*

In 5 Courses

120€

"Mushroom of the Day Toast" from David & Hélène Moore

Button Mushroom Sorbet / Creamy of Shellfish



Grey Sea Bream

Fish Bone Juice / Woodruff / Sparassis Crispa / Dublin Bay Prawns / Green Peas

OR

Fish of the Day



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Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

FOOD & WINE PAIRING

7 glasses (10cl)

95€

5 glasses (10cl)

70€

3 glasses (12cl)

45€

SPRING MENU 2025

In 3 Courses 89€
Starter - Main Course (fish or meat) - Dessert

STARTERS 37€

"Mushroom of the Day Toast" from David & Hélène Moore

Button Mushroom Sorbet / Creamy of Shellfish

Cuttlefish and Spider Crab

Nettle / Sesam cream / Cuttlefish ink with Fois gras

White asparagus from the Loire

Lemon / Normandy Oyster / Beignet and Dry Venison haunch

FISH 43€

Grey Sea Bream

Fish Bone Juice / Woodruff / Sparassis Crispa / Dublin Bay Prawns / Green Peas

Fish of the Day

MEAT 43€

Squad By François Jardin

Flat Potato Cake / Morel / Bear Garlic / Cider

Two-course suckling lamb

** Leg of lamb and loin*

New potatoes and Cabbage

** Confit Neck and Shoulder*

Shiitake with Saint Jean blue cheese

CHEESE

Cheese Platter 21€

Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais

DESSERTS 23€

The Porcini

In Trompe-l'œil / Cinnamon / Porcini Praline

Jersey Milk Caramel Sablé

Crispy Biscuit / Ground Ivy

The Pine Cone

Douglas Vinegar / Chocolate & Hazelnuts

Goat's Milk Drop

Beetroot / Raspberry with Horseradish

For our guests with allergies, dietary requirements, or food preferences, our team is here to assist you.