

The chief of our gourmet restaurant, Sébastien Godefroy, proposes you a creative, trendy and sophisticated cuisine. His knowledge from fresh products, premises and of season allowed us to obtain the title of " Maitre restaurant owner".

All the team wishes you to spend a pleasant moment.

All our prices include the service

The chief proposes

(Served only for lunch except weekend and day off)

Except drinks

Starter-Dish or Dish/Dessert **12.90 €** or Starter-Dish-Dessert **14.90 €**

Terrine house and its jam of red onions

or Daily starter

Today's special course

Coated with breadcrumbs Camembert cheese of Normandy, compote of apple

Or Daily sweetness

or soft cheese, jam of our pastry cook

Children's menu

(under 10 years) 12,50€

Rolls of poultry as a cordon bleu

Soft cheese or freezes 2 scoops

Drink 25 cl: Coca-Cola either orangina or diabolito or syrup in water or apple juice or apple-orange

Flavors Menu

(Except drinks)

Starter-Dish or Dish-Dessert ~~19€~~ Starter-Dish-Dessert 24.00€

Sashimi of duck marinated in pepper of Szetchouan, freshness of vegetables and perfumed vinaigrette

Or

Avocado - shrimps revisited in my way

Breast of veal lacquered in spices, peas - carrot, crystallized foam of garlic

Or

Paella in version 2012

Slate of Norman cheeses, espuma green apple

Or

Ravioli of white chocolate and pistachio nuts, marmalade of rhubarb, Grenadian sorbet

Or

Raspberry bush with mascarpone cream, candied by green lemon ginger-basil, ice cream in violet

The card:

" The inspirations of seasons "

Starters

*Foie gras of semi-cooked duck house, condiment of kumquat, being crusty in sesame

16,00 €

*Salmon marinated way Gravlax in seaweeds, green apple pebbleweave, iodized tartar

14,00 €

*Bouquet of cooked and fresh vegetables, emulsion of Swiss cheese of high mountain pasture, egg yolk

14,00 €

*Sashimi of duck marinated in the pepper of Szetchouan, freshness of vegetables, perfumed vinaigrette

11,00 €

*Avocado-shrimps revisited in my way

11,00 €

Fish

(According to load)

* Paella in version 2012

15,00 €

*Cannelloni of scampis, quintessence in seed of rocou, carrots

25,00 €

*Filet of roasted pollock, muslin of lemon, vegetables of season

19,00 €

Meat

* Breast of veal lacquered in spices, peas - carrot, foam of garlic candied

15,00 €

*Lamb of salt meadow in herbs, spring fine tart, juice in patchouly

28,00 €

*Filet of beef, shallots, and the imaginary Bearnaise sauce

23,00 €

Cheeses

*Slate of Norman cheeses, espuma green apple

9,00 €

*Cream frozen in Sainte Maure of Touraine, prunes marinated in the knob

8,00 €

Pallet of three butters "Jean-Yves Bordier"

5,00€

Greedy Side

(The desserts are to be chosen with order)

Ravioli of white chocolate and pistachio nuts, marmalade of rhubarb, Grenadian sorbet

9,00 €

*Raspberry bush with mascarpone cream, confit of green lemon ginger-basil, ice cream in violet

9,00 €

*Interpretation contemporary of a tiramisu

10,00 €

*Biscuit hazelnut and chocolate " Vanuari " from Michel Cluizel, hazelnut ice cream

14,00 €

*Grapefruit and wild strawberry in vacherin, poppy in two textures

12,00 €