








Starters

Crab  	29 €
Marinated in Yuzu, declination of avocado	
Tartare	25 €
Veal, nectarine marinade, crunchy almonds	
Foie gras de canard  	29 €
Cold & half cooked, jelly of seasonal of fruits	
One glass of Pommeau Agriculture Biologique Olivier Choisnard 7 cl	9 €
Starter of the day	32 to 42 €
According to the market and the season	

Main Dish - Fish & shellfish & meat

Back from the fishing	33 to 43 €
According to the market	
Turbot or Saint-Pierre (according to the return of fishing) 	42 €
Simply braised, cannelloni of summer vegetables, yellow & red pepper juice	
Veal 	35 €
Cooked low temperature, spinaches and tomatoes, seasonal vegetables	
Beef 	41 €
Roasted heart of Prime rib, potatoes Ratte of Noirmoutiers, brown juice	

Cheese from our Country side Normandy and Perche...

Roquefort « Papillon » cheese and white chocolate from manufacture Michel Cluizel	17 €
Cow cheese Camille Duval and goat cheese from la ferme du bois Normand in the Perche	17 €

Douceurs

Seasonal fruits and honey from the bees from Le Clos	20 €
Inspiration around Season Fruits.	
Exotic delight	22 €
French meringue, vanilla, exotic fruits, coconut ice cream	
Chocophyle	25 €
For lovers of chocolate, discover the chocolate Mangaro Grand Cru Maison Cluizel.	



Gluten Free



Lactose Free

Gourmet 62 €

Amuse-bouche

&

Crab

Marinated in Yuzu, declination of avocado

&

Veal

Cooked low temperature, spinaches and tomatoes, seasonal vegetables

&

Seasonal fruits and honey from the bees from Le Clos

Inspiration around Season Fruits.

Gourmand 78 €

Amuse-bouche

&

Duck foie gras

Cold & half cooked, jelly of seasonal of fruits

&

Back from the Fishing

According to the Market.

&

Veal



Cooked low temperature, spinaches and tomatoes, seasonal vegetables

&

Exotic delight

French meringue, vanilla, exotic fruits, coconut ice cream

Découverte des Saveurs 99 €

Duck foie gras

Cold & half cooked, jelly of seasonal of fruits

&

Crab

Marinated in Yuzu, declination of avocado

&

Saint-Pierre or Turbot (according to the return of fishing)

Simply braised, cannelloni of summer vegetables, yellow & red pepper juice

&

Green Apple's sorbet

Nature or with Calvados from Château du Breuil.

&

Veal

Cooked low temperature, spinaches and tomatoes, seasonal vegetables

&

Roquefort « Papillon »

And white chocolate from manufacture Michel Cluizel

&

Chocophyle

For lovers of chocolate, discover the chocolate Mangaro Grand Cru Maison Cluizel.