



OCEAN LUNCH

STARTER + MAIN + DESSERT 44

STARTER + MAIN OR MAIN + DESSERT 36

EXCLUDING DRINKS

Haddock carpaccio, vegetables and fruit
OR
Mussels from Mont Saint-Michel bay saffron soup

Catch of the day,
seasonal vegetables, cooking jus

OR
Fillet of plaice, green risotto

Iced white nougatine, red berry coulis

OR
French toast of Pastis d'Amélie

STARTER HOT & COLD

Grey mullet carpaccio, sea urchin	28
Mussels from Mont Saint-Michel bay 'macaronade'	25
Marinated fresh sardine	20
Soft herring salad, horseradish sauce	22
Fish of the day tartare, oyster coulis	25
3 tiny organic eggsstuffed with mussels, cockles and grey shrimps	18
Cookpot of fresh vegetables aioli	25

FISH & CRUSTACEAN

Line-caught pollock with girolles	38
Grenobloise-style skate wing	35
Haddock confit with anise, chicory, broccoli mousseline, orange butter sauce	38
Fillet of John Dory, purple artichokes	45
Stripped cod, sea urchin mash potato, chorizo, lobster reduce juice	39
Label Rouge Scottish salmon and seasonal vegetables	39
Blue lobster, fresh pasta with duck foie gras	75

SEAFOOD COUNTER

ROYAL PLATTER

FOR 2, PRICE PER PERSON

62

- 1 crab
- 4 langoustines
- 6 pink shrimps
- 6 Gillardeau n°3
- 6 Fines de Claire n°3
- 6 hard clams
- Whelks
- Periwinkles
- Grey shrimps

SEA PLATTER

FOR ONE

38

3 Fines de Claire n°3 • 3 Creuses spéciales Normandes N°2 • 3 hard clams • 3 pink shrimps • 2 whelks, periwinkles

OYSTER

Fines de Claire de Marennes Oléron n°3 PER SIX 20
Gillardeau N°3 PER SIX 28

SHELLFISH

Whelks THE PORTION 12
Periwinkles THE PORTION 10
Organic hard clams from Chausey island in Normandy PER SIX 14

CRUSTACEAN

Grey shrimps THE PORTION 14
Pink shrimps THE PORTION 22
Langoustines THE PORTION 45

SEAFOOD PLATTER

FOR 2, PRICE PER PERSON

40

- 4 Fines de Claire n°3
- 4 Gillardeau N°3
- 6 palourdes
- 6 pink shrimps
- Grey shrimps
- Whelks
- Periwinkles

FOR 2

FISH & CRUSTACEAN

Large sole with butter, early potatoes	130/kg
Nice-style roasted John Dory	120

BEEF

Fillet of beef with oysters or nature, sautéed potatoes or plain	45 42
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OUR FAMOUS CAMEMBERT

8

DESSERT

Mr Rech: hazelnut ice cream and hot chocolate sauce	14
French toast of Pastis d'Amélie	14
Our XL éclair, chocolate*, coffee or vanilla	14
Pear Belle-Hélène	16
Pineapple mousse savarin, fresh fruit ratatouille, strawberry and wine sorbet	16
Iced black forrest	16
Daily ice cream and sorbet	11