

ROOM SERVICE

From noon to 2.00 p.m. and from 7.00 p.m. to 9.00 p.m.
The dishes marked with * are served 24/24
Seafood platter to be ordered before noon on the eve
French sturgeon caviar is not included in packages and half board

STARTER

Mixt salad *	18 €
Club sandwich: chicken, salmon or vegetarian (tomato & avocado) with green salad *	22 €
Sea scallop carpaccio, ginger French dressing, herb salad, home grown apple	25 €
Squash velouté, whipped cream with nutmeg and seasoning	18 €
Home smoked salmon, toasts, dill cream and pickled vegetables *	20 €
Foie gras, toasts and Pommé confit *	35 €
Shred crab meat, pickled vegetables and marinated iceberg lettuce	26 €
French sturgeon caviar Baeri classic 20g, blinis and garnish *	60 €
Seafood platter: oysters, crab, whelks, shrimps, langoustines and cockles <i>Lobster supplement: 25 €</i>	70 €

MAIN

Herb omelette with green salad	22 €
Fowl supreme cooked Vallée d'Auge, pan-fried root vegetables and Daufresne's organic cider sauce.	24 €
sea scallops of the Morjolène fishing boat, shell fish risotto and Salicornia emulsion	32 €
Fresh Tagliatelle pasta with pesto	18 €
Pasta with truffe sauce, ham and Comté cheese shavings	26 €
Normand beef fillet, potato mash	42 €

DESSERT

Platter of Normandie cheeses *	18 €
Chocolate and caramelized peanut, salted butter caramel and vanilla ice cream *	20 €
Chou Paris-Brest, praline cream	20 €
Puff pastry apple tart with vanilla ice cream *	18 €
Chocolate moelleux cake and custard	18 €