

# 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

*French sturgeon caviar and seafood platter  
are not included in packages and half board*

## STARTER

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| 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 € |

## MAIN

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|--|------|
| 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 € |
| Seafood platter: oysters, crab, whelks, shrimps, langoustines and cockles<br><i>Excluding Sunday &amp; Monday / To be ordered before noon on the eve / Lobster extra: 25 €</i> | 70 € |

## 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 € |