



*Alexandrina and Jean-Christophe
are pleased to welcome you to our restaurant*

Welcome to our English speaking customers

Once a month, Jazz Night live on Friday

«Lunch only» Menu of the day

<i>Two course meal</i>	<i>12.80 €</i>
<i>Three course meal</i>	<i>14.55 €</i>
<i>Dish of the day</i>	<i>9.70 €</i>
Meal for kids (< 12 years old) <i>Choice of drink, Filet of pork, piece of fish, ice cream or soft or white cheese</i>	<i>7.50 €</i>

*Service available from 12h to 14h and from 19h15 to 21h...
The restaurant is closed on Saturday and Monday for lunch and Sunday for diner*

*Payment accepted : cash, Visa and Master cards,
Luncheon vouchers and ANCV*



Menu à la carte (a part of ...)

Autumn 2011

Entrées

Mousseline of red cabbage and Neufchâtel cheese	6.80 €
Duo of duck and rabbit from the Houssaye farm	7.00 €
Cream of pumkin with sweet chestnuts	5.75 €
Crusty haddock and apples	10.50€
Foie gras, a portion with chutney	11.50€
Pan fried scallops and citrus fruits	11.50€
12 oysters (Not included in menu)	14.15€

Main Courses

Fillet of haddock with fennel seeds	13.80 €
Filet mignon of pork with raisins	15.50 €
Plaice or sea Bream	15.50 €
Norman Beef Steak	19.80 €
Fillet of Dory or turbot	23.50 €
Duck breast with rosemary	21.50 €
Fillet of bass with a cream of Jerusalem artichokes	22.50 €

Desserts

Dame blanche or fruit sorbet	5.10 €
Iles flottantes with green tea	6.50 €
Home made Profiteroles	10.50 €
Crème brûlée with slivers of Carambar	6.50 €
Chocolate and banana cheese-cake	6.50 €
Poached pear Belle-Hélène	9.50 €
Apple pie with gingerbread	9.50 €

Market Garden Salad

Chicory, steamed potatoes, sweet onions, red cabbage, Seed sprouts, olives, nuts, poached egg, with oil of hemp and lemon	12.50 €
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Autumn Salad on a slice of bread

Mixed salad, marinated duck breast, smoked ham, aubergines, olive purée, almonds and Neufchâtel cheese.	13.50 €
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(Depending on the whims of the sea, certain dishes may be changed)

Entrées

Mousseline of red cabbage and Neufchâtel cheese
Duo of duck and rabbit from the Houssaye farm
Cream of pumkin with sweet chestnuts
5 Oysters

Plats

Plaice or sea Bream
Filet mignon of pork with raisins
Fillet of haddock with fennel seeds

Desserts

Dame blanche or fruit sorbet
Iles flottantes with green tea
Crème brûlée with slivers of Carambar
Chocolate and banana cheese-cake

<i>Two courses meal</i>	<i>19.50 €</i>
<i>Three courses meal</i>	<i>24.00 €</i>



Menus from 28 to 34 €

Entrées

Crusty haddock and apples
Foie gras, a portion with chutney
Pan fried scallops and citrus fruits
8 Oysters

Main Courses

Normand beef steak
Filet of Dory or turbot
Duck breast with rosemary
Fillet of bass with a cream of Jerusalem artichokes

Desserts

Home made profiteroles
Poached pear Belle Hélène
Apple pie with gingerbread
Delicacy Méli-mélo

<i>Two courses meal</i>	<i>28.00 €</i>
<i>Three course meal</i>	<i>32.00 €</i>
<i>Three course meal and cheese</i>	<i>34.00 €</i>