« Normandy is a gourmet, generous region and we carefully select our partners and regional producers for the quality of their products.

Thanks to them, and alongside a passionate team, today I find inspiration to awaken the taste buds of every epicurean.

An invitation to a delicious Norman culinary journey, punctuated with nods to my native region, the North of France. »

Matthieu Pouleur
- Executive Chef

L'Esquisse

6 NUANCES

Green Asparagus | Clams, seaweed, garum

Sea Bass | Artichoke, cuttlefish, samphire

Pigeon | White asparagus, wild garlic, spring onion

Cheeseboard | Norman matured cheeses

Pre-Dessert | A delicate prelude to your dessert

Dessert | À la carte selection

€145
Served until 1.15pm for lunch and 9.15pm for dinner

La Toile

8 NUANCES

Green Asparagus | Clams, seaweed, garum

Morel Mushrooms | Puffed potato, caviar, fermented milk

Lobster | Green peas, chorizo, black garlic

Sea Bass | Artichoke, cuttlefish, samphire

Veal Rack | White asparagus, wild garlic, spring onion

Cheeseboard | Norman matured cheeses

Pre-Dessert | A delicate prelude to your dessert

Dessert | À la carte selection

€175
Served until 12.45pm for lunch and 8.45pm for dinner

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Matthieu Pouleur
- Executive Chef

Le Croquis

4 NUANCES

White Asparagus | Wild garlic, smoked andouille sausage, vinaigrette

Pouting Fish | Fennel, apple, Bayeux ham

or

Veal Rack | Puffed potato, Treviso radicchio, carrot

Cheese | Norman cheeses platter

Dessert | À la carte selection

€79
Exclusively available at lunch

All our meats are born, raised, and slaughtered in France.
Allergen information is available upon request.
Net prices include tax and service charges.

La Carte

Starters

Green Asparagus | Clams, seaweed, garum	€68
Morel Mushrooms | Puffed potato, caviar, fermented milk	€82
White Asparagus | Wild garlic, smoked andouille sausage, vinaigrette	€58

Fish

Lobster | Green peas, chorizo, black garlic	€88
Sea Bass | Artichoke, cuttlefish, samphire	€62
Pouting Fish | Fennel, apple, Bayeux ham	€52

Meats

Pigeon | White asparagus, wild garlic, spring onion	€72
Veal Rack | Puffed potato, Treviso radicchio, carrot	€58

Cheeses

Cheeseboard | Norman matured cheeses	€24

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« Normandy is a culinary gem, celebrated for the exquisite quality and depth of its ingredients. From cream and butter to its succulent fruits, each ingredient stands as a testament to the gastronomic abundance of this region.

Pastry, in turn, brilliantly embodies the French art of fine dining.

Driven by a team as passionate as they are dedicated, I draw inspiration from both tradition and innovation to offer you contemporary pastries.
A treat we are proud to share, and which, we hope, will take you on a memorable journey. »

Mohamed Ouchbakou
- Pastry Chef

Desserts

24 €

Citrus | Yuzu, combawa, kalamansi

Apple | Pink Lady, cider caramel, pumpkin seeds

Chocolate | Molten biscuit, pistachio, mandarin orange sauce

Exotic Fruit Baba | Coconut-vanilla, mango-passion kulfi

Allergen information available upon request.
Net prices, including taxes and service.