

## Set Menus

### BUSINESS LUNCH MENU

A 3 course-menu including a choice between 2 starters, 2 main courses, cheese or dessert.

*This menu, served at lunch time from Tuesday to Friday, is subject to change due to seasons and availability*

### SEASONAL MENU

A 4 course-menu of Gill Tournadre's specialties, subject to change due to seasons and availability.

*This menu is served until 1:30 pm at lunch time and 9:30 pm at dinner time*

### TASTING MENU

A 7 course-menu of Gill Tournadre's specialties, subject to change due to seasons and availability.

*This menu is served until 1:30 pm at lunch time and 9:30 pm at dinner time*

*To ensure a right balance of service, if you choose a set menu, please ensure that it is for the whole table*

*If you have any dietary requirements please let us know*

*Prices include VAT in euros*

R e s t a u r a n t

*Gill*

## Starters

45 **ARTICHOKE CHARLOTTE**  
Thin duck foie gras slices,  
Truffles dressing

**PAN FRIED LANGOUSTINE**  
Tomato and red pepper chutney

75 **CRISPY PARMESAN CHEESE TART**  
Row and cook fresh vegetable

**DAIKON RADISH CRAB RAVIOLI**  
Ginger oil dressing,  
Fresh vegetable

115 **A "SPECIAL" SELECTION OF FOUR STARTERS BY THE CHEF**  
*for all the guests*

## Fish

subject to availability

**SOLE**  
Stuffed with aromatic herbs,  
Vegetable fricassee,  
Sweet and sour sauce

**SEA-BASS**  
Pan-fried fillet in Cider juice,  
Marmelade of apples and onions,  
Foamy creamy Calvados sauce

**FILLET OF TURBOT**  
Garden peas with Vire chitterling sausage,  
Pickles oignons

**BRITTANY LOBSTER**  
Roasted tail with herbs,  
Lobster tongs,  
Saffron and Mimolette from Isygnny rice

## Meat

35 **PIGEON**  
Roasted « à la Rouennaise »,  
Stuffed with duck foie gras, herb ravioli

38 **SEARED BEEF FILLET (FRENCH ORIGIN)**  
Creamy potatoes, shallot foam,  
Violet mustard sauce

30 **LAMB**  
Roasted saddle,  
Fennel, artichoke and tomatoes with black olives

32 **VEAL SWEETBREAD MEDAILLON**  
Macaroni stuffed with truffle vegetables

## Cheeses

18

## Desserts

\*should be ordered at the beginning

42 **MILLEFEUILLE MINUTE** \* Bourbon vanilla 22

**TRADITIONAL CALVADOS TOUTAIN SOUFFLE** \* 22  
Sorbet and apple mousse

40 **CHOCOLATE TART** \* 22  
Caramel ice-cream

**SEASONAL RED FRESH FRUIT JELLY** \* 22  
Almond cream, lemon and verbena ice-cream

44 **HOMEMADE VACHERIN** \* 22  
Our style, red fruits compote, pistachio ice cream

**SORBET** 22  
65 Assortment of seasonal fruits

**A SPECIAL SELECTION OF DESSERTS BY THE CHEF-PÂTISSIER** \* 35  
*For all the guests*