

Set Menus

BUSINESS LUNCH MENU 45
Subject to change due to seasons and availability
of market products : 2 starters, 2 main courses, cheese or dessert

This menu is served at lunch from Tuesday to Friday

SEASONAL MENU 75
Subject to change due to seasons and availability
of the market products, 4 of Gill Tournadre's dishes

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

TASTING MENU 115
Subject to change due to seasons and availability
of the market products, 7 of Gill Tournadre's dishes

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

WARM OYSTERS 31
Thin crispy rye bread,
Raw oyster in jelly of seawater

EGG 30
Cooked at a low temperature,
Mushroom fricassee with bacon,
Parmesan foam

ROASTED SCALLOPS FROM NORMANDY 35
On a puree of sweet potatoes,
Grapefruit and Shiso dressing

DUCK FOIE GRAS PAN 35
Pear poached in a red wine and citrus syrup

FOUR STARTERS A "SPECIAL" SELECTION BY THE CHEF. 45
for the whole table

Fish

(Subject to availability)

COD 38
Pan fillet,
Vegetable fricassee, veal juice

SEA-BASS 40
Pan fried fillet in Cider juice,
Marmelade of apples and onions,
Foamy creamy Calvados sauce

FILLET OF JOHN DORY 44
Marinated endive in citrus and port wine with basil

BRITTANY LOBSTER 65
Roasted,
Black rice "vénééré" Thai style

Meat and Game

(Subject to availability)

PIGEON 42
Roasted « à la Rouennaise »,
Stuffed with duck foie gras, herb ravioli

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

LAMB 38
Roasted saddle in a spice crust,
Quinoa and crispy vegetable,
Pickled lemon and date

VEAL SWEETBREAD MEDAILLON 42
On a stewed veal's tail with herbs

Cheeses

18

Desserts

(* should be ordered at the beginning)

MILLEFEUILLE MINUTE * Bourbon vanilla 22

TRADITIONAL CALVADOS TOUTAIN SOUFFLE * 22
Sorbet and apple mousse

CHOCOLATE * 22
Hazelnut praline, crunchy cake

PEAR * 22
Roasted "suzette flavour",
Caramelized Arlette pastry, vanilla ice cream

LIME FLOATING ISLAND * 22
Candied apple with mango, apple coulis

SORBETS 22
Assortment of seasonal fruits

FOUR DESSERTS, A "SPECIAL" SELECTION BY THE CHEF-PÂTISSIER * 35
for the whole table