

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

Subject to change due to seasons and availability of the market products 4 of Gill Tournadre's dishes : starter, main dish, cheeses and dessert

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

TRUFFLE "TUBER MELANOSPORUM" MENU

Variation on tasting black truffle

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

DUCK FOIE GRAS PAN
Salsify, pear and grappes low-head cooking,
sweet and sour sauce

75 **HOUMOUS BEETROOT**
Thin slices of beetroot prepared in summer savory vinegar,
Smoked eel citrus jacquered

FRESH TRUFFLE SLICE « TUBER MELANOSPORUM »
On a tart like a Pizza

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

170

Fish

subject to availability

SEA-BASS PAN-FRIED FILLET
Marmelade of apples and onions,
Foamy, creamy Calvados sauce, Cider juice

TURBOT ROASTED
Lentils and vegetables Dahl style

LOBSTER ROASTED
Creamy Dashi

JOHN DORY PAN-FRIED FILLET
Endive in lemon with Thai basil

ROASTED SCALLOPS
Leeks, potatoes dice and caviar

Meat and Game

subject to availability

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

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

30 **LAMB ROASTED**
Saddle in a spice crust,
Quinoa and crispy vegetable, pickled lemon and date

45 **VEAL SWEETBREAD MEDAILLON**
Homemade fresh vegetable macaroni with Tuber Melanosporum

Cheeses

44

38

38

44

18

Desserts

*should be ordered at the beginning

MILLEFEUILLE MINUTE * Bourbon vanilla

42 **TRADITIONAL CALVADOS TOUTAIN SOUFFLE** *
Calvados ice cream

45 **SORBETS**
Assortment of seasonal fruits

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

43 **CHOCOLATE** *
Hazelnut praline crunchy cake

APPLE AND PEAR TART *

50 **A SPECIAL SELECTION OF FOUR DESSERTS BY THE CHEF-PÂTISSIER** *
(for the whole table)

22

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