

## NUANCES

8 COURSES • 175€

*Served until 12.45am for lunch and 8.45pm for dinner*

<b>SCALLOP</b>   Watercress, horseradish, caviar	64
<b>FOIE GRAS</b>   Beetroot, hibiscus, cherry blossom	58
<b>ONION</b>   Smoked herring, mushrooms, Normandy cow's tomme	52
<b>ATLANTIC COD</b>   Leeks, haddock, saffron maitaise	68
<b>VEAL FILLET</b>   Puffed potatoes, truffle, pepper seaweed	72
<b>CHEESEBOARD</b>   Norman matured cheeses	24
<b>PRE-DESSERT</b>	
<b>DESSERT</b>   « À la carte » choice	24

MENU DESIGNED BY MATTHIEU  
POULEUR, CHEF OF THE  
COLLECTION SAINT-SIMÉON  
CUISINES, AND HIS BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butchered in France.

Allergens and gluten information are available on request.

Our products come from local fishing and agriculture; they may occasionally differ according to the seasons and the local producers' availabilities.



## NUANCES

### 3 COURSES • 90€

*Served only for lunch*

**ONION** | Smoked herring, mushrooms, Normandy cow's tomme

**ATLANTIC COD** | Leeks, haddock, saffron maltaise

**DESSERT** | « À la carte » choice

### 4 COURSES • 110€

*Excluding Saturday night, and bank holidays*

**ONION** | Smoked herring, mushrooms, Normandy cow's tomme

**ATLANTIC COD** | Leeks, haddock, saffron maltaise

**PRE-DESSERT**

**DESSERT** | « À la carte » choice

### 6 COURSES • 145€

*Served until 1.15pm for lunch and 9.15pm for dinner*

**ONION** | Smoked herring, mushrooms, Normandy cow's tomme

**ATLANTIC COD** | Leeks, haddock, saffron maltaise

**VEAL FILLET** | Puffed potatoes, truffle, pepper seaweed

**CHEESEBOARD** | Norman matured cheeses

**PRE-DESSERT**

**DESSERT** | « À la carte » choice