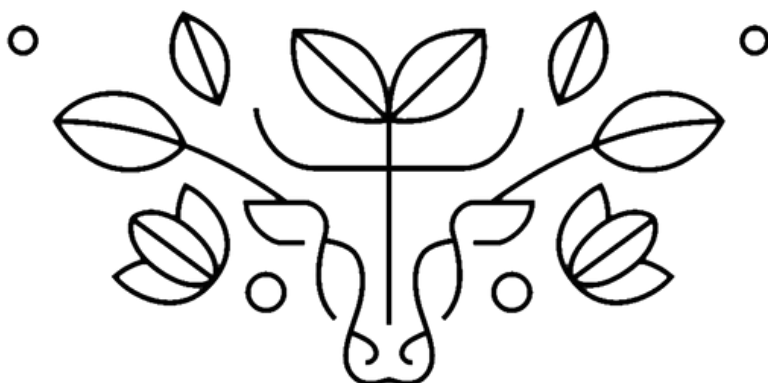


D-DAY MENU

Restaurant

Chez Arsène





STARTERS

Citrus - marinated Salmon 13€

Wasabi mayonnaise, pickles

“Utah beef ” terrine 11€

celery, pickles, toasted bread

Tomato salad 10€

Mozzarella, pesto

Utah Beach oyster 15€ - 22€* - 28€*

Lemon, shallot vinegar, ponzu sauce

6 - 9* - 12*

* : With supplement for Half Board





MAIN COURSES

Sea bream fillet, sauce vierge 26€

Grilled courgette, red wine sauce

Seasonal vegetable risotto 23€

Asparagus, courgettes

Organic Utah Beef stew, cider sauce 28€

“Pilaf” rice

*Grilled beef from our farm**

(price depend of the piece)

Home made french fries,
salad, pepper or camembert sauce

* : With supplement for Half Board





DESSERTS

Organic Normandy cheese 10€

Goat cheese, cow's milk Tomme, Camembert

Chocolate mousse 9€

Peanut, salted butter caramel

Vanilla crème brûlée 10€

Madeleines

Strawberries pavlova 12€

Diplomat cream

