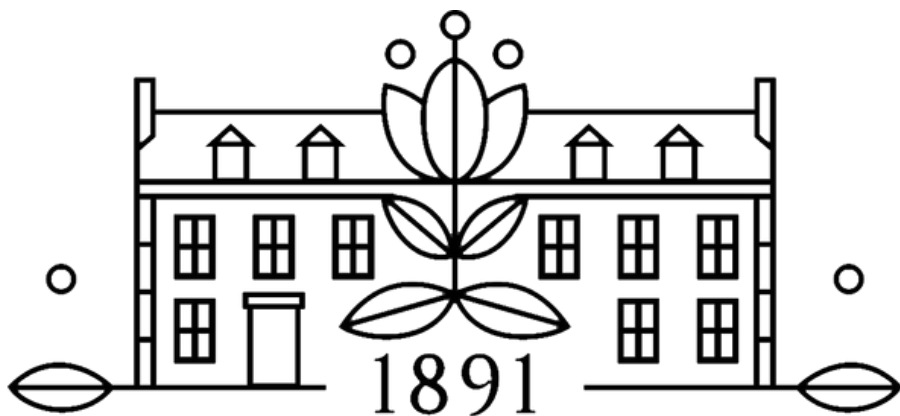
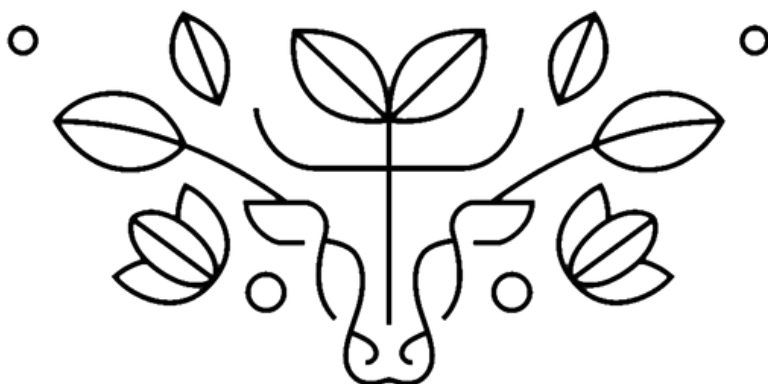




DINNER MENU

Restaurant

Chez Arsène





STARTERS

Scallops 13€

Celeriac, baby gem, squid ink sauce

Organic Utah Beef tataki 14€

Crunchy vegetables, soja confied egg yolk

“Perfect” egg 12€

Spicy houmous, roasted cauliflower, cashew nuts

Utah Beach oyster 15€ - 22€ - 28€**

Lemon, shallot vinegar, ponzu sauce

6 - 9* - 12*

* : With supplement for Half Board



MAIN COURSES

Cannelloni 24€

Swiss chards, mushrooms, mimolette, girolles

Roasted monkfish 29€

Lemongrass sauce, braised chicory, “fondante” potato

Organic Utah Beef confit 28€

Red wine sauce, girolles, potato gratin

*Grilled beef from our farm**

(price depend of the piece)

Home made french fries,
salad, pepper or camembert sauce

Extra vegetables * 5€

Homemade french fries

Potato gratin

Mixed leaf salad

* : With supplement for Half Board



DESSERTS

Organic Normandy cheese 11€

Goat cheese, cow's milk Tomme, Camembert

Choux pastry 12€

Chocolate “diplomate”, hazelnut “pralin”

Rhum baba 12€

“Kraken”, Mascarpone chantilly, dry raisin

Spiced pear and almond tart 11€

English custard, yoghurt ice cream

