



# DINNER MENU

Restaurant

**Chez Arsène**





## TO START

*The peas gaspacho 11€*

Stracciatella, olive oil, crispy peas

*Utah beef Tataki from our farm 14€*

Crispy vegetables, soy confied eggs yolk

*The red tuna tartare 13€*

Chestnuts oil, grilled chestnut, confied cherry tomatoes, roasted cherry tomatoes coulis

*The Utah Beach oysters 15€ - 21€\**

6 - 9\*

**\* : With supplement for Half Board**



## TO CONTINUE



### *The tajine 25€*

Ajo blanco, candied and grilled seasonal vegetables,  
candied almonds and lemon

### *The line fishing 32€*

Strawberries, peaches and cherry tomatoes,  
zucchini cream

### *The beef confit from our farm 31€*

vegetable tian,  
“coeur de boeuf” provencal tomatoes sauce

### *The grilled beef from our farm\**

Roasted potatoes, sauce of your choice  
(price depend of the piece)

\* : With supplement for Half Board





## DESSERTS

*Our cheeses* 10€  
chutney, grilled bread

*Like a bounty* 13€  
Coconut rock, milk chocolate, dark chocolate ganache

*The clafoutis* 12€  
Cherry clafoutis, Isigny sour cream, pickles,  
cherry coulis & népita

*The vanilla crème brûlée* 10€  
Camarellised Pop corns

