



*Enjoy French bistro-style cuisine for lunch or dinner
in our contemporary restaurant or from our terrace
and enjoy an idyllic view of the Joan of Arc Tower.*

*The kitchen team, orchestrated by our Chefs Camille Hervé and Gustave
Jourdain
prepare theirs «home-made» recipes every day
with fresh and french products.*

On Sundays you can enjoy the «Brunch du Jehanne».

Restaurant «Le Jehanne» schedule :
Monday to Saturday 12pm to 2pm and from 7pm to 9:30pm
Closed on Sunday night

**The list of the allergens is available at the restaurant reception
In order to always offer you quality cuisine,
some products may be temporarily unavailable**



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
☒ SCALLOPS TARTARE WITH PEAR AND ORANGE Panacotta parsnip cream, orange marmalade			15.00
GRILLED OCTOPUS MEDALLIONS WITH TANDOORI SPICES Focaccia with olive tapenade Kalamata and aioli in siphon			16.00
FOIE GRAS TERRINE WITH TRUFFLE OIL Mushroom powder and crispy cocoa, chesnut pumpkin baked custard			19.00
☒ BUTTERNUT SQUASH PICKLES Maple syrup and condiment roasted pumpkin seeds			11.00
GUANCIALE CARAMELIZED ONION PUREE Puff pastry with thyme, candied egg yolk and chicken jus			12.00
🍷 PRESSED BEEF WITH FOIE GRAS Pickles, green leaves			16.00
STARTER OF THE DAY			10.00

MAIN COURSES

⊗ KNIFED BEEF TARTAR	19.00
Fresh french fries and homemade sauces	
⊗ SNACKED SCALLOPS	39.00
Mussels and seasonal mushrooms, roasted Jerusalem artichoke purée, glazed fregola, scallops tripe broth, lumpfish roe marinara sauce, roasted hazelnuts	
RICOTTA GNOCCHI WITH SEASONAL MUSHROOMS	21.00
Chestnut cream, pumpkin pickles and fresh herbs	
⊗ ROASTED PORK LOIN	25.00
Arancini with carrot and carrot confit with citrus fruits, Carrot and orange mousseline, carrot tops coulis and citrus salsa	
COD CURRY AND COCONUT OPEN RAVIOLI	25.00
squash purée, pickled peppers and mango salad with coriander	
⊗ LAMB SHANK CONFIT GLAZED WITH BLACK GARLIC	37.00
Grapes with Normandy pommeau and potatoe mash lamb fat	
CHUCK BURGER WITH SOY AND BLACK GARLIC CONFIT	21.00
Cucumber pickles with lemongrass, soy oyster mushrooms, Kimchi cabbage	
GRILLED TUNA STEAK	26.00
Beetroot mousseline with smoked paprika, Piri piri croquette, Toum condiment	
BUTCHER'S CUT	<i>Market Price</i>
DISH OF THE DAY	19.00

LE JEHANNE SWEETS

⊗ STEVEN LE GALL'S CHEESES SELECTION	13.00
🍷 BABA WITH CALVADOS	13.00
Homemade granny apple sorbet & muscovado chantilly	
ICE CREAM AND SORBET PLATE	10.00
<i>Ice cream:</i> Vanilla, chocolate, Pine Kernel Praline, Azélia Valrhona Chocolate Maple Syrup, Honey	
<i>Sorbet:</i> Fig Red Wine, Citrus and Gin, Mint Bénédictine Tonka Coffee, Orange Passion, Apple green	
CHOCOLATE TARTLET	13.00
Milk chocolate and tonka bean ganache, coffee sorbet and chocolate vanilla sauce	
⊗ BENEDICTINE AND BLUEBERRY PANACOTTA	12.00
Mint Bénédictine sorbet and crunchy meringue	
NASHI PEAR	11.00
Pear nutmeg mousse and honey ice cream	
CARROT AND ORANGE CAKE	10.00
Orange mousse, passion fruit curd and passion with orange sorbet	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00