



*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 their «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 TATAKI			16.00
Vanilla cider vinaigrette with almond and pine nut purée Ras el-hanout roasted apples.			
GRILLED VEAL SWEETBREADS SPINACH AND THYME CREAM			17.00
Spinach smoked cheddar sauce, pecan condiment, mushroom pickles and garlic croutons.			
FONDANT LEEK			12.00
Vinaigrette and oil of greens, soft-boiled egg, croutons and milky freshness.			
MOSAIC OF BEEF TATAKI WITH NORI SEAWEED			15.00
Soya and ginger rice emulsion, miso yolk, cucumber and sesame seeds.			
SPICED MARINATED SHRIMPS			14.00
Toasted brioche, Prawn head butter, bisque aioli and fennel pickles.			
🍄 FOIE GRAS TERRINE WITH TRUFFLE OIL			19.00
Mushroom powder and crispy cocoa, Pickled mushrooms.			
STARTER OF THE DAY			10.00

MAIN COURSES

⊗ KNIFED BEEF TARTAR	19.00
Fresh french fries and homemade sauces.	
BEEF CHUCK OPEN RAVIOLE	31.00
Foie gras, garlic and port, condiment, shimeji pickles and potato fat beef velouté.	
BRIOCHE BAKED CAULIFLOWER	20.00
Comté cream, trio of cauliflowers in texture, salad leaves.	
⊗ PIG CHEEK BALLOTINE	25.00
Christian Parra's black pudding with shallot and pear compote, Potato millefeuille, pickled pears and tarragon chicken jus.	
CASSOULET WITH TOMATO AND WHITE BEANS	33.00
Confit duck legs with foie gras, pig polpetti, lamb chop sauce, garlic and parsley siphon.	
⊗ GRILLED SALMON	27.00
Sweet potato purée with curry, passion fruit tartar and coconut manioc veloute.	
CHUCK BURGER WITH SOY CONFIT	21.00
Cucumber pickles with lemongrass, soy oyster mushrooms, kimchi, Sweet and sour sauce, ginger mayonnaise and fresh french fries.	
MISO BECHAMEL ROASTED LEAN FISH	25.00
Smoked celeriac mousseline and haddock, celery and granny apple condiment with lemon zest	
BUTCHER'S CUT	<u>Market Price</u>
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
<u>Ice cream:</u> Chocolate, Vanilla, Banana-chocolate Limoncello, Chocolate dulcey	
<u>Sorbet:</u> Granny apple, Coconut-rum, Forest fruits, Pomelo-anis-orgeat, Spicy mango, Orange gingerbread.	
SESAME YUZU DESSERT	12.00
Lemon and sesame marshmallow, limoncello ice cream and yuzu gel.	
SOFT BANANA CAKE AND WALNUT	11.00
Chocolate cake, banana ice cream, salted caramel ganache and caramelized walnuts.	
GRAPEFRUIT, STAR ANISE, ORANGE	10.00
Orange curd, crispy brick pastry, almond and pomelo sorbet and star anise ganache.	
DARK CHOCOLATE CURD PASTRY HAZELNUT	13.00
Ice cream dulcey chocolat, buckwheat dulce de leche siphon and crunchy tuile.	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00