



STARTERS

	For 6	For 9	For 12
NORMANDY OYSTERS N°3	14.00	20.00	27.00
☒ TOASTED BUCKWHEAT VELOUTÉ			11.00
Perfect egg, onion compote with balsamic vinegar, buckwheat Crisp.			
VEAL TARTARE WITH BASIL			14.00
Parmesan tartlet, watercress coulis, Bell pepper ketchup and pickled mustard seeds.			
☒ LANGOUSTINE CARPACCIO			17.00
Plum Ketchup, Elderflower Liqueur, Pickled Cranberries, Tandoori-Spiced Roasted Hazelnuts.			
WHITE ASPARAGUS			14.00
Cream of bacon and parmesan in a siphon, poultry jus, Parmesan and bresaola shavings, croutons.			
☒ SHRIMP AND TUNA SALAD WITH SESAME			16.00
Open ravioli of rice leaves, Ponzu-flavoured broth and celery leaf oil.			
🍄 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.	
✕ VEAL OSSO BUCCO	35.00
Rice noodles in veal jus, seasonal vegetables with parsley and garlic, Tomato siphon with smoked paprika and veal jus with preserved lemons and orange	
RAVIOLE OF MUSSELS AND CELERY	28.00
Saffron roasted potato espuma, crispy potato straws and Gewurztraminer gel.	
✕ TUNA SASHIMI WITH FENNEL SEEDS AND CORIANDER,	29.00
Risotto smacked with kalamata olive tapenade, Aubergine purée, tarragon and parmesan cream.	
✕ GRILLED VEAL FLANK STEAK	29.00
Pont-Neuf style potatoes, confied shallots, Spinach mousseline and fried garlic chimichurri.	
✕ LABEL ROUGE CHICKEN THIGH	27.00
Grilled Lamb Kefta Parsley artichoke purée, onion fregola, Poultry jus and maple pecan praline.	
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.	
✕ RISONI RISOTTO WITH BROAD BEANS	23.00
Green asparagus and peas, mashed broad beans with tarragon, Creamy gorgonzola siphon, zucchini pickles and caramelised pistachios.	
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> Dark chocolate/Speculoos, Honey/Ginger, Pistachio, Chocolate, Vanilla.	
<u>Sorbet :</u> Strawberry/Orange, Tea and Elderberry liqueur, Apricot/Mint Lemon/Raspberry, Granny Apple, Rhubarb	
GAVOTTE AND SPECULOOS MILLEFEUILLE	13.00
Dark chocolate and pecan praline.	
RHUBARB IN TWO TEXTURES	11.00
Elderflower liqueur and tea, caramelized puff pastry, Vanilla diplomat cream, Elderflower tea sorbet.	
ROASTED PLUMS	10.00
Tarragon cream and Breton shortbread, honey-ginger ice cream.	
CRISPY MERINGUE	12.00
Strawberry and orange in a floral touch, rose ganache, strawberry-orange sorbet.	
GOURMET COFFEE / TEA WITH HOMEMADE SWEETS	12.00
DESSERT OF THE DAY	9.00