

LE PRÉ SALÉ

LOCAL CUISINE, RESPONSIBLE AND SEASONAL



STARTES

9 OPEN-SEA N°3 CUPPED OYSTERS	21,50
THE TOMATO 	17,50
SLICED POULTRY WITH BASIL AND CONFIT TOMATOES, SERVED WITH COULIS	
FOIE GRAS	22,50
DUCK FOIE GRAS WITH CALVADOS, RED ONION COMPOTE	
FRESH GOAT CHEESE	16,50
CANNELLONI WITH CUCUMBER, FRESH GOAT CHEESE AND SMALL VEGETABLES	
BLUEFIN TUNA	20,50
SESAME-CRUSTED BLUEFIN TUNA TATAKI, THAI VINAIGRETTE	

MAIN COURSES

GRILLED RIBETE STEAK	29,00
HOMEMADE FRIES AND CAMEMBERT SAUCE	
RISOTTO 	19,50
EINKORN RISOTTO WITH MUSHROOMS, ARUGULA JUS	
LAMB "PRÉ-SALÉ"	30,00
PIECE OF "PRÉ SALÉ" LAMB ROASTED WITH THYME, GARLIC CREAM SAUCE	
DUCK BREAST	23,50
HALF-DUCK BREAST COOKED AT LOW TEMPERATURE, HONEY-SOY SAUCE	
SEA BREAM	25,00
SEA BREAM FILLET IN A PINE NUT AND BLACK OLIVE CRUST, PARSLEY CREAM	

DESSERTS

AROUND THE APPLE	13,00
SIGNATURE APPLE DESSERT "70 YEARS OF SODETOUR"	
RED FRUIT PAVLOVA	12,00
HOMEMADE MERINGUE, STRAWBERRIES, RASPBERRIES, WHIPPED CREAM AND COULIS	
WHITE CHOCOLATE CRUNCH	11,00
VANILLA MOUSSE AND SOUR CHERRY INSERT, CHOCOLATE CRUMBLE	
VANILLA SEEDS "CRÈME BRÛLÉE"	10,00
NORMANDY CHEESE PLATE	12,00



Nothing is lost, everything is savored !
A rebellious recipe elevates a seasonal vegetable in its entirety with creativity and respect.

MENU

In 3 moments

47,00

In choice :

6 OPEN-SEA N°3 CUPPED OYSTERS

FRESH GOAT CHEESE

CANNELLONI WITH CUCUMBER, FRESH GOAT CHEESE AND SMALL VEGETABLES

BLUEFIN TUNA

SESAME-CRUSTED BLUEFIN TUNA TATAKI, THAI VINAIGRETTE

LAMB "PRÉ-SALÉ"

PIECE OF "PRÉ SALÉ" LAMB ROASTED WITH THYME, GARLIC CREAM SAUCE

DUCK BREAST

HALF-DUCK BREAST COOKED AT LOW TEMPERATURE, HONEY-SOY SAUCE

SEA BREAM

SEA BREAM FILLET IN A PINE NUT AND BLACK OLIVE CRUST, PARSLEY CREAM

AROUND THE APPLE

SIGNATURE APPLE DESSERT
"70 YEARS OF SODETOUR"

VANILLA SEEDS "CRÈME BRÛLÉE"

NORMANDY CHEESE PLATE

Menu Kids (-10ans)

13,00

CHICKEN TENDER (VVF) OR SALMON STEAK
HOMEMADE FRIES OR FRIED VEGETABLE

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CHOCOLATE BROWNIE OR ICE CREAM CUP
(2 SCOOPS)