

FLOCON

Starters

Celeri skewer marinated in dill, cauliflower cream and peanut praline - 13

Burnt leek, Colonnata bacon, pickled onions and Vermouth vinaigrette - 14

Line-caught meagre gravlax, radish, coffee oil and citrus foam - 15

Main Dishes

Fried Parmesan polenta, glazed seasonal vegetables, beet juice and Parmesan cream - 22

Cabbage stuffed with fish, pistachio beurre blanc, cockles and Brussels sprouts - 25

Normandy beef hanger steak served rare, darphin potatoes, button mushrooms, reduced juice and chive oil - 28

Whole pieces (minimum 1kg, evening only)

Beef Ribeye from normandy - 10/100g

Beef Tomahawk from normandy - 9/100g

Pré-Desserts

Herbs sorbet and french anizo - 7

Cheese: Saint-Nectaire and fig chutney - 9

Brillat Savarin cream - 9

Desserts

Rice pudding with 4 spices and praline - 10

Profiteroles, tonka bean ice cream and chocolate sauce - 12

Clementine vacherin - 12

Tell us about your food allergies and intolerances

Price including VAT and service