



LE CAPUCINE

Contemporary Bistro by Lilian Douchet

STARTERS

CELERY

15€

Celery cooked in bay leaf milk, razor clams in their natural state, and calamansi mayonnaise

EGG

14€

Perfect egg, onion textures, crunchy croutons and thyme concentrate

CAMEMBERT

16€

Roasted baby potatoes, warm Camembert mousse and crispy bacon

FISH

COD

28€

Pearlized cod with kaffir lime, cuttlefish ink linguine, clams, and Noilly Prat emulsion

SEABASS

34€

Glazed and seared seabass, turnip, black sesame condiment and mirin-infused butter



MEAT

POULTRY

Norman yellow poultry, striped sand carrots and satay poultry juice

26€

LAMB

Confit lamb shoulder, modern slow-cooked with Middle Eastern spices, lamb jus, and toasted almonds

32€

AGED NORMANDY BEEF

Agria potato millefeuille, black garlic condiment, and beef jus with Madagascar pepper

14€/ 100g

CHEESE

A selection of Norman cheeses

18€

DESSERT

APPLE

Crispy fine meringue, Granny Smith tartare with coriander and raw lime mousse

13€

PEAR

Bergamot-poached pear, vanilla cream, almond tuile, and chocolate sauce

14€

RICE PUDDING

Rice pudding cooked the old-fashioned way, chestnut shavings with rum and orange confit

12€