



Les Caryatides

SALLE À MANGER

Alfred Sommier and his wife Jeanne used to treat their family and guests in this dining room.

Every morning, Jeanne set on the menu with the chef.
On great events, in order to proceed to the dining room, the maître d'hôtel would announce "Madame est servie" (Madam is served). The guests would come forward in procession, the women on the left arm of the men!

The list of allergens is available upon request.
All our meat is of French origin or from the European Union.



À la table des Sommier

"Signature dishes" appear on the menu in bold type and are offered under the "Jeanne's Menu" at 59€.

The beet that goes with the gravlax of salmon is a reminder of the Sommier's sugar business. The roasted duckling traditionally served with Burgundy wine reminds the family's native region. Finally, don't forget to taste "Alfred's childhood memory" dessert.

Richard de Women

• Starters

0	Two toasts of Japonese sardines	15€
0	Mozzarella and cherry tomato	15€
0	Cooked clams from Normandy	18€
0	Ceviche of sea bream, passion vinaigrette	20€
0	Gravlax of salmon, beets, potatoes salad	23€

• Salads

0	Quinoa, citrus and avocado	18€
0	Caesar poultry	20€
0	Crispy vegetables	25€
0	Caesar breton lobster	40€
•	Main dishes	
c	Fregola sarda,vegetables and garlic emulsion	20€
c		25€
c		30€
c		35€
c	Chateau fillet of beef, seasonal mushrooms	40€
c	Breton lobster rolls	40€
	Extra french fries	6€
•	Desserts	
c	Chocolate mousse	9€
c	Fresh mango, zest of lemon	13€
c		14€
c	Alfred's childhood memory	14€
c	Passion Chocolate	15€

Chef Edouard Ogier