



Les Caryatides
Salle à manger

From Tuesday to Saturday : 12pm to
2.30 pm

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 Warren

• Starters

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

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



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• Salads

- Quinoa, citrus and avocado 18€
- Caesar poultry 20€
- Crispy vegetables 25€
- Caesar breton lobster 40€

• Main dishes

- Fregola sarda, vegetables and garlic emulsion 20€
- Croque-monsieur, salad and crisps of beet 25€
- **Roasted duckling, petits pois "à la française"** 30€
- Fishing of the Normandy coast 35€
- Chateau fillet of beef, seasonal mushrooms 40€
- Breton lobster rolls 40€

Extra french fries 6€

• Desserts

- Chocolate mousse 9€
- Fresh mango, zest of lemon 13€
- Warm apple Tarte Tatin 14€
- **Alfred's childhood memory** 14€
- Passion Chocolate 15€

Chef Edouard Agier