

Le Donjon

RESTAURANT GASTRONOMIQUE

Domaine St Clair
Etretat



Le Donjon

Menu Horizon - 110€

This menu can be served for the whole table only.
Let Gabin Bouguet and his team surprise you !

Wine paring with 5 drinks : 175€

Wine paring with 7 atypical drinks : 195€

*Parings may include any type of alcoholic beverage chosen
by Arthur Briand and Adam Rzeznik to match with our Chef's dishes.
Gift yourself with a unique tasting experience.*

Menu Littoral - 50€

Vegetarian meal

Starter

Hummus, Gladys' young harvest, tomato candies, savory oil

Main course

Spelt risotto, chanterelles, young vegetables, Gladys' sprouts

Cheese plate +15€

Dessert

Pistachio crisp with raspberry and strawberry, fennel ganache

Menu Estivan - 70€

Appetizer- 2 starters in choice - 1 main course and 1 dessert of your choice

Starters

Labne, local tomatoes, cucumbers, Kalamata olives

Chanterelle mushroom, homemade haddock, parsley, porcini shavings

Normandy poached oysters, cauliflower, ginger, samphire, mackerel caviar

Main courses

Pollock, houmous, lemon, zucchini

Fish of the day, Paimpol Coco beans, garlic cream, black garlic, whelks

Cheese plate +15€

Desserts

MAISON Cluizel grand cru dark chocolate with peanut, spearmint praline

Strawberries from Criquetot l'Esneval and blackcurrants in meringue, vanilla ganache, lemongrass ice cream

Shortbread tart with peach and melon, lemon and basil sorbet

Menu Embarras - 35€

Served for lunch only **and changing weekly**

Starter

Mussels, saffron sauce, pickles and young harvest

Main course

Cod, hummus, lemon

Cheese plate +15€

Dessert

Raspberry and lime Rum Baba