

Le Donjon

RESTAURANT GASTRONOMIQUE

*Domaine St Clair
Etretat*



Le Donjon

Menu Horizon - 110€

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

Wine paring with 5 drinks : 175€

Wine paring with 7 drinks : 195€

*Every wine parings 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, crunchy vegetables, tomato candies, watercress oil

Main course

Spelt blesotto, root vegetables, mushrooms, autumn truffle

Cheese plate +15€

Dessert

Kiwi, mango, pineapple and coriander juice, coriander pesto, vanilla ice cream

Menu Estivan - 70€

Appetizer - choice of : 2 starters - 1 main course - 1 dessert

Starters

Celery, chanterelles, whelks, parmesan with pear brandy

Normandy scallops carpaccio, potatoes, sea urchin, cockles, bottarga, watercress

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

Main courses

Low temperature cooked pollock, fennel, kaffir lime, aniseed juice

Fish of the day, bourride, vegetables

Cheese plate +15€

Desserts

Pineapple, vanilla cream, streusel biscuit

Honey, pear, raw cream

Cluizel chocolate, Corsican clementine, tonka, wood sorrel

Menu Embarras - 35€

Served for lunch only

Starter

Mullet gravlax, red cabbage, raw cream with seaweed

Main course

Cod, Jerusalem artichokes, watercress

Cheese plate +15€

Dessert

Tarte tatin, salted caramel