

le Jardin des Plumes

Welcome into Eric Guérin's universe.

Nadia and all the team are happy to welcome you and wish you to spend a nice moment in their house.

« carte blanche » to the chef

75 € DEGUSTATION MENU

Follow us in an uncharted territory and travel with complete confidence into our Chef's cuisine.

« à la plume » menus

32 € 2 courses menu (starter + main course or main course + dessert)
lunch time, except week-end

45 € 3 courses menu (starter + main course + cheese or dessert)

60 € 4 courses menu (starter + fish + meat + cheese or dessert)

«Normandie» style scrambled eggs, grilled oyster, winter radish.

or

Free range rabbit sausage, mustard and Camembert.

Hake, beets-carrots, wheat seeds and spicy muscovado sugar.

or

Beef cheek candied with «Calvados», apple and cauliflower.

Cheese board.

or

Choose your dessert « à la carte ».

kids menus until 12 years old

15 € YOUNG BIRD MENU

starter + main course or main course + dessert

22 € LET'S DISCOVER NEW FLAVOURS !

Rabbit sausage with «Camembert».

+ Hake and wheat seeds.

+ Visit the « patisserie » and choose your dessert !

à la carte

STARTERS

- 19 € Candied veal belly and clams.
- 22 € Blue and white potatoes, snails, whelk, grilled vegetables, «Pont l'évêque» cheese broth.
- 24 € Cream of duck foie gras flavoured with black olives, grilled squids.
- 24 € Raw sea bream, mango with sake (rice wine) and mushroom.

MAIN COURSES > all our meats are originally from france and europ

- 28 € Candied pork with cider, rice, pear and black pudding.
- 29 € Free range chicken (from a local farm) peking with timut pepper (grapefruit flavor black pepper), roasted clementine with spices.
- 33 € Scallops, apple and ajowan (indian thyme), crusty smoked bacon.
- 35 € Lemon sole cooked with shellfish and white wine .

CHEESE BOARD

- 12 € Our selection of cheeses

DESSERTS

- 14 € Verbena and hazelnut .
- 15 € Cranberries «fondant», litchis and mangoustan fruit with sesame.
- 14 € Apple, caramel flavoured with galanga root (lightly peppery and acid root).
- 15 € Made for chocolate lovers !!!.

we stay connected

Instagram, facebook, twitter, pinterest... you want to share about us at the social network ? don't forget to add our official hashtags : #jardindesplumes #chefericguerin #mareauxoiseaux

We share more every day... follow our official accounts on facebook (le jardin des plumes or eric guerin), on twitter (@chefericguerin), pin us on pinterest (eric guerin) or give us a commentary at tripadvisor there's a page for the restaurant and one for the hotel.

Don't forget our website www.lejardindesplumes.fr