

NORMANDIE COCKTAILS

FRENCH DAIQUIRI	12
Bacardi Rum, Rose Wine, Vermouth, Fresh Lime	
THE PARISIAN	12
Brugal Añejo, Calvados, Demerara, Tiki Bitters	
CHAMPS ELYSEES	12
Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura	

NORMANDIE EXCLUSIVES

STARTERS

  **TURKEY TERRINE
& RADISH CARPACCIO**
Pickles, Grain Dijon Mustard,
Petit Mache Salad

COQUILLES SAINT-JACQUES
Pinot Blanc Sauce, Crème Fraiche,
Gruyere, Crispy Breadcrumbs

BAKED BRIE CHEESE
Caramelized Apples, Port Wine Syrup

ENTRÉES

**BEEF TENDERLOIN
EN CROÛTE*✱**
Puff Pastry, Roquefort Fondue,
Bordelaise Mushroom Sauce

MARMITE DIEPPOISE ✱
Shellfish, Crème Fraiche,
Slow Cooked Seafood Broth

PAN SEARED DUCK BREAST* 
Apple-Lavender Compote, Cauliflower,
Calvados Duck Jus

A 20% service charge will be automatically added to your check

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions

NORMANDIE EXCLUSIVES

MILLEFEUILLE

MILLE FEUILLE VANILLA
CAMEL, APRICOT COULIS,
APRICOT, ALMOND, WHIPPED
CREAM

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

LOW FAT

FROZEN YOGURT

PLAIN OR CHOCOLATE
CHIP

ICE CREAM

VANILLA, CHOCOLATE,
STRAWBERRY,
PEANUT BUTTER

VANILLA ICE CREAM

NO SUGAR ADDED

SORBET

MANGO

SIGNATURES

SACHER TORTE

CLASSIC AUSTRIAN CHOCOLATE CAKE,
GLAZED WITH GANACHE AND SERVED
WITH APRICOT COMPOTE

WHIPPED PASSION FRUIT CURD

WITH KIWI, PAPAYA, PINEAPPLE
AND GELÉE