

Le 1720

An emblematic place in Bessin,
The Château de Sully opens the doors to
this restaurant 1720

Chef Victor Vrignaud offers you a gastronomic journey
associated with richness of Normandy region and the world
respecting the seasonality of the products

Cèdre

65€

Gratinated blue Hungarian squash, gnocchetti with Norman gruyère by Xavier Godmet, truffled Mornay sauce, nasturtium

Port-en-Bessin catch, yuzu lemon viennoise, organic parsnip, and squid ink

or

Challans duckling, walnut wine, parsley root & milk

Burnt pear, sweet almond, smoked cardamom

Local Cheese Platter, extra €5
Net price, service included.

Séquoia

90€




Chef Victor Vrignaud presents his seasonal cuisine and local products in a "carte blanche" experience.

You will discover a selection of dishes, crafted and prepared on the spot, served in six sequences.



Net price, service included.



Starters

-  Blue Hungarian squash gnocchetti
gratinated with Norman gruyère by Xavier Godmet, truffled Mornay sauce, nasturtium 28€
-  Port-en-Bessin Scallops infused with truffle,
celery risotto, black truffle melanosporum 32€
-  Cotentin lobster 45€
buttered bisque, organic parsnip

The sea

-  Port-en-Bessin Scallops infused with truffle,
celery risotto, black truffle melanosporum 40€
-  Port-en-Bessin catch 32€
yuzu lemon viennoise, organic parsnip, and squid ink

For quality reasons, we only work with fresh products, cooked on-site.

All our preparations and cooking are done upon order.

Net price, service included.

The land

 Challans duckling 39€
walnut wine, parsley root & milk

 Local Pigeon from François Jardin 48€
inspiration of the moment

Cheese

 Normands local chees platter 21€
local condiments and shoots

Sweet Delights

 Burnt pear 19€
sweet almond, smoked cardamom

 Blood orange 19€
like a vacherin, candied and with bitter powder

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Each week, the season, products, and inspiration evolve.

We are proud to present the ingredients used this week in the creation of our menus.



The Port-en-Bessin Scallop



The Blue Lobster from Cotentin



The Pigeon from the Norman Switzerland by François Jardin



The Challans Duckling



Cheeses from Xavier Godmet's Cheese Box and the Isigny Sainte-Mère Cooperative



Organic Vegetables from the Jardin partagé