



SEAFOOD



OYSTERS



Normandy	x3	x6	x9
Open sea n°3	9	18	27
Open sea n°4 papillon	8	16	24

Taillepiéd	x3	x6	x9
Royale d'isigny n°2	11	22	33
Royale d'isigny n°4	9	18	27

Asnelles	x3	x6	x9
Spéciales n°3	10	20	30
Papillon n°4	9	18	27

Gillardeau	x3	x6	x9
Spéciales n°3	15,5	31	46,5
Papillon n°5	12	24	36

Oyster tasting 39€

- 3 normandy oysters n°3
- 3 isigny oysters n°4
- 3 gillardeau oysters n°3
- 3 asnelles oysters n°3

Seafood plate 32€

- common shrimps
- shrimps
- whelks / winkles
- oysters / langoustine



Whelks from Cotentin.....	13
Winkles.....	8
Shrimps x6.....	19,5
Common shrimps.....	13
Langoustines x6.....	34
Brown crab 1/2..10 whole...	20
1/2 crawfish.....	36
1/2 cold blue lobster.....	38

served with homemade mayonnaise



our platters

Crustacés

74

- 3 shrimps
- common shrimps
- 4 langoustines
- 1 brown crab
- 1/2 blue lobster

Royal

92

- 3 open sea oysters
- 3 asnelles oysters
- 3 shrimps,
- common shrimps
- whelks, winkles
- 3 langoustines
- 1/2 brown crab
- 1/2 blue lobster

Marinette

56

- 3 open sea oysters
- 3 asnelles oysters
- 3 shrimps
- common shrimps
- whelks, winkles
- 3 langoustines
- 1/2 brown crab

Impérial

130

- 3 open sea oysters
- 3 asnelles oysters
- whelks, winkles
- 3 shrimps
- common shrimps
- 4 langoustines
- 1 brown crab
- 1/2 blue lobster
- 1/2 crawfish



STARTERS

TRADITIONAL DISHES

Pot roast beef 26
 Fisherman's pot 27
 Veal escalope à la normande 28



Charcuteries

Rillettes from Anjou
 10,5

Duck terrine
 12,5

Andouille from Vire & Guémené
 9

Assortment - 13,5

Boiled eggs, mayonnaise - 7

Burratina / tomato, basil - 14

Frisée salad / bacon / poached egg - 12

Warm goat cheese salad / honey / apple - 15

Sea bass tartare, Granny Smith apple - 18 / oysters - 22

Fish soup "Jeannette", rouille sauce and croûtons - 14

Snails from Normandy x6 - 13

Marrow bone, croque au sel, toasted bread - 10,5

Honey baked camembert AOP - 16

Fried calamari, creamy spicy - 14,5

French onion soup - 9,5

Raw milk farm cheeses

Cheese trio - 13

Pont-l'Évêque / Camembert / Livarot

At your choice - 9

OUR CLASSICS



Seafood
 on the back...

Bistro style beef tartare, homemade french fries - 24,5

Duck breast, apples and maple syrup - 25

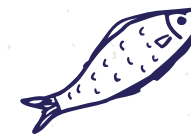
Coquillettes with cooked ham, comté cheese - 19,5

Hanger steak, peppercorn sauce - 26

Marinette Burger - 26,5

veal chuck, bacon, tome cheese, homemade french fries

Traditional andouillette, mustard sauce - 21,5



Grilled tuna steak, basil cream and condiments - 27

Seabass fillet, roasted zucchini, olive oil sauce - 28

Salmon steak, bonne femme sauce - 26

Mussels / french fries marinières or creamy sauce - 22

Sole meunière from Normandy - (please ask our staff for details)

Sides - 6

rice • mesclun salad • steamed potatoes
 mashed potatoes • homemade french fries • green beans

DESSERTS

Homemade

Crêpes suzette or Marinette 14,5
 flambéed at your table

Chocolate mousse 10

Brioche french toast, 10
 vanilla ice cream and chantilly

Paris Brest 11

Profiterole and chocolate sauce 11

Raspberry tart 11,5

Tatin tart, fresh cream 11

Vanilla crème brûlée 10

Calvados baba 10,5

Vanilla flan 11

ICE CREAM & SORBETS

Strawberry / Apple
 Coffee / Chocolate / Vanilla

2 scoops 10,5

Dame Blanche 12,5

Chocolat Liégeois 12,5