



LES MOUETTES

SEAFOOD

served with homemade mayonnaise

oysters



NORMANDY x3 x6 x9

OPEN SEA N°3	9	18	27
OPEN SEA N°4 PAPILLON	8	16	24

TAILLEPIED x3 x6 x9

ROYALE D'ISIGNY N°2	11	22	33
ROYALE D'ISIGNY N°4	9	18	27

TASTING PLATE 37€

- 3 NORMANDY OYSTERS N°3
- 3 ISIGNY OYSTERS N°4
- 3 GILLARDEAU OYSTERS N°3
- 3 ASNELLES OYSTERS N°3

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



SEAFOOD PLATE 32€

1 VELVET CRAB • COMMON SHRIMPS • SHRIMPS • WHELKS • WINKLES • OYSTERS • LANGOUSTINE

WHELKS FROM COTENTIN	13	LANGOUSTINES (x6)	34
WINKLES	8	BROWN CRAB (half) 10 (whole) 20	
SHRIMPS (x6)	19,5	HALF CRAYFISH	36
COMMON SHRIMPS	13	HALF COLD BLUE LOBSTER	38
URCHINS according to arrivals	6		



Platters

MOUETTES 56€

- 3 OPEN SEA OYSTERS
- 3 ASNELLES OYSTERS
- 3 SHRIMPS
- COMMON SHRIMPS
- WHELKS, WINKLES
- 3 LANGOUSTINES
- 1/2 BROWN CRAB

CRUSTACÉS 74€

- 3 SHRIMPS
- COMMON SHRIMPS
- 3 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

IMPÉRIAL 130€

- 3 OPEN SEA OYSTERS
- 3 ASNELLES OYSTERS
- WHELKS, WINKLES
- 3 SHRIMPS
- COMMON SHRIMPS
- 3 LANGOUSTINES
- 1/2 BROWN CRAB
- 1/2 BLUE LOBSTER
- 1/2 CRAWFISH



LES MOUETTES



SMALL PLATES



to share



Farm cheeses

CHEESE TRIO 13
CAMEMBERT AOC • PONT L'EVÊQUE • LIVAROT

AT YOUR CHOICE 9

EGG MAYONNAISE 7

LEEK MIMOSA 9,5

WARM LENTIL SALAD, MUSTARD VINAIGRETTE 9

COUNTRY TERRINE 11

RAW HAM, PICKLES 12

NORMANDY SALAD 13,5
(MESCLUN, CAMEMBERT FRITTERS, APPLE, WALNUTS)

TUNA CEVICHE, AVOCADO, CORIANDER 19

HERRING AND POTATOES WITH OIL 11

FRIED CALAMARI, CREAMY SPICY 14,5

HONEY BAKED CAMEMBERT WITH ROSEMARY 16

FRIED ZUCCHINI BLOSSOMS, FRESH CHEESE 13

FISH SOUP "JEANNETTE", CROÛTONS AND ROUILLE SAUCE 14

@LESMOUETTESTROUVILLE

NET PRICE IN EUROS / DRINKS NOT INCLUDED / SERVICE INCLUDED / HOUSE DOES NOT ACCEPT CHEQUES

LES MOUETTES

MAIN COURSES



ENTRECÔTE STEAK

58€
(500g)

OUR SPECIALITIES

for two



CHAMPAGNE
SEAFOOD CHOUCRUTE

53€
cod, haddock, dog cockle, mussels

SEAFOOD LINGUINI 26
dog cockle, clams, mussels

MARINIÈRE MUSSELS 21 CREAMY MUSSELS 22

ROASTED COD WITH LEEKS, WHITE BUTTER SAUCE 28

GRILLED MACKEREL, ROSEMARY AND LEMON 19,5

SCALLOPS À LA NORMANDE 30

SOLE MEUNIÈRE 39

HANGER STEAK WITH PEPPERCORN SAUCE 26

VEAL SCALOPINI À LA NORMANDE 28

CORDON BLEU WITH CREAM AND MUSHROOMS 26

BRAISED BEEF CHEEK, STEAMED POTATOES 24

STUFFED CABBAGE, WINE SAUCE 25

BLACK PUDDING WITH APPLE AND POTATO PURÉE 22

BEEF TARTARE "BISTROT STYLE" 24,5

Sides 7€

HOMEMADE FRENCH FRIES • SEASONED RICE • LEEKS • MASHED POTATOES • MESCLUN SALAD

DESSERTS

CREPES SUZETTE FLAMBÉE AT YOUR TABLE 14,5

NORMANDY APPLE TART WITH CALVADOS 11

CHOCOLATE CARAMEL TART 11,5

PANNA COTTA, MANGO PASSION COULIS 9,5

FLOATING ISLAND, CARAMEL AND ALMONDS 9,5

CARAMEL CRÈME RENVERSÉE 9

RUM BABA, WHIPPED CREAM 10

CHOCOLATE MOUSSE 9,5

PARIS BREST 11

Italian SOFT ICE CREAM



BOURBON VANILLA 10,5

APPLE VANILLA CALVADOS 12,5

RED FRUITS PAVLOVA 14

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