



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€



- 1 velvet crab
- common shrimps / shrimps
- whelks / winkles
- oysters / langoustine

Whelks from Cotentin.....	13
Winkles.....	8
Sea urchin according to arrivals.....	6
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
- 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

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
- 3 langoustines
- 1/2 brown crab
- 1/2 blue lobster
- 1/2 crawfish

OUR CLASSICS

- Pot roast beef 26
- Veal scallopini à la normande 28
- Classic veal stew 26
pearl onion and mushrooms
- Cheese fondue savoyarde 28

STARTERS



Charcuteries

Rillettes from Anjou 10,5	Duck terrine 12,5	Andouille Vire & Guémené 9
<i>Assortment - 14,5</i>		

- Boiled eggs, mayonnaise - 7
- Warm goat cheese salad, apple, honey - 15
- Mackerel rillettes, toasted bread - 11
- Scallop carpaccio, olive oil and lemon - 16
-
- Mushroom fricassée - 13 + pan fried eggs - 17
parmesan shavings
- Fish soup "Jeannette", rouille sauce and croûtons - 14
- Snails from Burgundy 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
- Coquillettes with cooked ham, comté cheese - 19,5
- Hanger steak, peppercorn sauce - 26
- Classic bacon cheeseburger - 26,5
- Beef chuck shepherd's pie, salad - 26
- Traditional andouillette, mustard sauce - 21,5



- Grilled tuna steak, basil cream and condiments - 27
- Seabass fillet, mushroom, garlic brown butter sauce - 28
- Scallops, roasted leeks, white butter sauce - 32
- Mussels / french fries marinières or creamy sauce - 22
- Sole meunière from Normandy - (please ask our staff for details)

Sides - 7

rice • mesclun salad • mushroom fricassée
mashed potatoes • homemade french fries • green beans

DESSERTS

- Crêpes suzette or Marinette..... 14,5
flambéed at your table
- Chocolate mousse..... 10
- Brioche french toast, 10
vanilla ice cream and whipped cream
- Paris Brest 11
- Profiterole and chocolate sauce..... 11
- Chocolate lava cake, vanilla ice cream... 12,5
- Lemon meringue tart..... 11,5
- Tatin tart, fresh cream 11
- Vanilla crème brûlée..... 10
- Calvados baba..... 10,5

ICE CREAM & SORBETS

- Strawberry / Apple
Coffee / Chocolate / Vanilla
- 2 scoops..... 10,5
- Dame Blanche..... 12,5
- Chocolat Liégeois 12,5