



# Carlotta

## MENU AUTUMN / WINTER 2025

### CARLOTTA'S SUPPLIERS, A TASTE OF NORMANDY

Our meat is supplied by  
LES ELEVEURS DE LA CHARENTONNE  
located in GACÉ in the ORNE

Mr SALMON brings us EVRECY  
organic eggs from  
from his farm in BONNEMAISON

We buy our lobsters and whelks from  
the BERTOT family  
fishermen in PORT-BAIL-SUR-MER

The fish comes from BARFLEUR MAREE  
a local fish wholesaler on a human  
scale

Farmed by Jean-Paul BLUZAT,  
our oysters come from  
SAINT-VAAST-LA-HOUGUE

All our Grand Cru chocolate comes  
from VALRHONA  
The Carlotta is a member of Cercle V

A fruit and vegetable distributor in  
COLOMBELLES since **1951**, FOISSIER,  
delivers our fruits and vegetables

LA BRIOCHE CHAUDE bakery  
in CAEN bakes our bread.

The menu is created by our chef, Éric LESIOUX, and his team.  
All our dishes are homemade with fresh local produce  
"Cooking is never as good as when it's shared".

## OUR STARTERS

Potjevleesch-style terrine in jelly

Seasonal pickles

14 €

Caquelon of snails (**6** or **12**)

With parsley butter, sweet garlic and green aniseed

11 € - 22 €

Salt & sugar marinated salmon

Lightly smoked cream and Yuzu lemon

16 €

Cream of squash soup

Small goat cheese and walnuts

12 €

Soft-boiled farm egg & herring caviar

Mayonnaise and mesclun salad

17 €

Hot andouille sausage crisp

Apple and Camembert espuma

13 €



## OUR SEAFOOD

### 6 oysters

No. 2 from Blainville-sur-Mer

16 €

### 12 oysters

No. 2 from Blainville-sur-Mer

30 €

### Plate of whelks

From Port-Bail-sur-mer

10 €

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### Seafood platter

½ crab, 6 oysters, whelks, prawns and periwinkles

49 €

### Carlotta's seafood platter

½ lobster, ½ crab, 6 oysters, whelks, prawns and periwinkles

79 €



## OUR MAIN COURSES

Sautéed veal kidneys with oyster mushrooms

Mashed potatoes

26 €

Slow-cooked beef cheek

Roasted parsnips with herbs

27 €

Sautéed veal chop (250g)

Chestnuts and butternut squash

38 €

Seared Normandy scallops

Celery and apple mousseline, hazelnut condiment

29 €

Grilled sea bass fillet, skin side down

leeks and steamed chanterelle mushrooms

26 €

Label Rouge salmon steak

Watercress and oven-baked pilaf rice

24 €



Pan-fried forest-style vegetables

Seasonal vegetables and mushrooms

21 €



# THE CARLOTTA MUST-HAVES

Grilled marrow bone

Seaweed butter rolls

14 €

Carlotta's homemade tripe

Caen style

« National prize in the 2024 and 2025 Tripière d'Or competition »

18 €

Pan-fried veal liver

Mashed potatoes and shallot confit

19 €

Carlotta's Tartare

Cut with a knife and prepared

20 €

Crispy sweetbreads

Mashed potatoes with Isigny butter

36 €

Beef tenderloin rubbed with pepper

Mashed potatoes with thyme and roast juices

34 €

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## CHILDREN'S MENU

(-12 years old)

Fried chicken or minced steak

French fries

1 scoop of ice cream

12 €



## OUR DESSERTS

### Profiteroles

Valrhona Chocolate sauce served at the table

13 €

### Black Forest cake

Kirsch & sour cherries

13 €

### Almond success cake

Walnut praline mousse

12 €

### Pear Bavarian cream cake

With Madagascar vanilla

12 €

### Chocolate flowing heart fondant

Vanilla and Amarena cherries ice cream

11 €

### Crème brûlée

Madagascar vanilla

10 €

### Cheese platter

12 €

### Gourmet coffee (Tea, + 1€)

11 €

