



Carlotta

MENU
AUTUMN 2024

The menu is created by our chef, Éric LESIOUX, and his team.

All our dishes are homemade, mainly with fresh local produce

"Cooking is never as good as when it's shared".

STARTERS

Duck terrine
Sweet and sour pistachios and grapes
14 €

Roasted parsnips with chorizo cream
Parmesan tuiles
13 €

Snail Cassolette
With autumn herbs
16 €

Marinated salmon
Sour cream and herring roe
17 €

Wild mushroom tartine
With old Comté cheese
12 €

Cream of pumpkin soup
Goat's cheese and walnuts
13 €

Spinach
Shiitake and pears
12 €



OUR SEAFOOD

6 oysters

No. 2 from Blainville-sur-Mer

16 €

12 oysters

No. 2 from Blainville-sur-Mer

30 €

Plate of whelks

10 €

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 €



MAIN COURSES

Roasted John Dory fish on the skin

Creamy polenta and ham bouillon

27 €

Pike-perch steak

With watercress and roasted parsnips

26 €

Cod Skrei

Poached in cockle and leek broth

24 €

Snacked langoustines

Carapace juice and bottled kale

37 €

Roasted veal quasi

Potatoes and oyster mushrooms, pearled juice

28 €

Guinea fowl supreme

Green cabbage and Medjool dates

26 €

Lamb shoulder confit

Carrot harissa and hot tabbouleh

25 €

Grilled Entrecote 220g

Villette butter

24 €



THE CARLOTTA MUST-HAVES

Grilled marrow bone

Seaweed butter rolls

14 €

Carlotta's homemade tripe

Caen style

« National prize in the 2024 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 €

Port-Bail-sur-Mer lobster

In Autumn fricassee

36€

CHILDREN'S MENU

Fried chicken or minced steak

French fries

1 scoop of ice cream

12 €



OUR DESSERTS

Carlotta's cookie

Served warm with yoghurt ice cream

11 €

Poached pear

Caramel and Fleur de Sel

10 €

Profiteroles

Chocolate sauce served at the table

11 €

chocolate flowing heart fondant

vanilla ice cream

11 €

Crème brûlée

With citrus fruit

10 €

Pineapple salad

With pisang and coconut financier

10 €

French toast

Vanilla ice cream

11 €

Cheese platter

12€

