



Carlotta

MENU SPRING - SUMMER 2026

CARLOTTA'S SUPPLIERS, A TASTE OF NORMANDY

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

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

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

Fruits and vegetables distributor in
COLOMBELLES since 1951, FOISSIER, delivers
our fruits and vegetables

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

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

Marie-Laure DUPUCH, cheesemonger at AU
BONHEUR DES PETITES SOURIS in VALOGNES, in
the heart of the Cotentin region, has selected
cheeses for us from small-scale farmers in
Normandy

All our Grand Cru chocolate comes from
VALRHONA

The Carlotta is a member of Cercle V

LA BRIOCHE CHAUDE bakery
in CAEN bakes our bread.

The CHRISTIAN DROUIN distillery, located near
PONT-L'ÊVEQUE, supplies us with Calvados

All of our beef, veal, pork, and poultry are sourced from France.

The menu is created by our chef, Éric LESIOUX, and his team.
All our dishes are homemade with fresh local produce
"Cooking is when things taste like what they are."
Georges Poumot



le Collège
Culinaire
de France

OUR STARTERS

Carlotta's pâté en croûte

Seasonal pickles

14 €

Caquelon of snails (6 or 12)

With parsley butter, sweet garlic and green aniseed

11 € - 22 €

Homemade smoked salmon

Blinis and citrus cream

17 €

Pressed Ray with fresh herbs

Seasonal Sauce Vierge

15 €

Fresh peas & poached egg

Parmesan flakes

14 €

Vitello tonnato

Capers and baby greens salad

16 €



OUR SEAFOOD

6 oysters

No. 2 from Saint-Vaast-la-Hougue

16 €

12 oysters

No. 2 from Saint-Vaast-la-Hougue

30 €

Plate of whelks

From Port-Bail-sur-mer

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 €



OUR MAIN COURSES

Sautéed veal kidneys with oyster mushrooms

Mashed potatoes

26 €

Confit veal shank

Carrots from Créances prepared two ways & gremolata

26 €

Roasted Chicken Breast

Sautéed fava beans and smoked mushrooms

27 €

Sautéed linguine with cockles

Wild Garlic Pesto

22 €

Grilled sea bass fillet, skin side down

Artichoke mousse with wild garlic beurre blanc

28 €



Spring Vegetable Stir-Fry

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 €

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 €

Carlotta Strawberry Cake

Madagascar vanilla diplomat cream

13 €

Our Opera Cake

Coffee-soaked Joconde sponge, mocha cream,
and dark chocolate ganache

13 €

Normandy apple tart

Isigny double cream

12 €

La Réserve Drouin Calvados supplement

6€ (2cl) ou 12€ (4cl)

Chocolate flowing heart fondant

Vanilla and Amarena cherries ice cream

11 €

Crème brûlée

With Madagascar vanilla

10 €

Cheese platter

12 €

Gourmet coffee (Tea, + 1€)

11 €

