



Carlotta

MENU
SPRING 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

Damien METAYER, a fisherman from
OUISTREHAM, supplies us with current
catch and scallops.

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

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

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".

STARTERS

Chef's country terrine with duck

Spring pickles

14 €

Crab ravioli

Houmous with preserved lemon and wild garlic, iodised broth

17 €

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

17 €

Perfect egg

Mushroom duxelles and Colonnata bacon veil

14 €

Haddock chiffonade

Celery and apple remoulade

14 €



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

Roast chicken breast with morel mushrooms

Orecchiette pasta with cream sauce

29 €

Beef fillet rubbed with pepper

Chef's potato croquettes and roast gravy

34 €

Lamb shoulder confit **12** hours

Broad bean stew with herbs

25 €

Sautéed veal quasi

Chef's gnocchi with sage and parmesan cream

28 €

Pollack steak

Asparagus and citrus butter from Nantes

27 €

Roast monkfish back

Barigoule artichokes

28 €

Sea bass grilled on the skin

Confit of vegetables of the moment in butter ½ salt, samphire pesto

24 €

Langoustine fritters

Roasted romaine salad with Gremolata sauce

32 €



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

cooked as a risotto, head bisque

37 €

CHILDREN'S MENU

Fried chicken or minced steak

French fries

1 scoop of ice cream

12 €



OUR DESSERTS

Carlotta's Merveilleux

Dacquoise biscuit and chocolate whipped cream

12 €

Floating island

Pink pralines

11 €

Profiteroles

Chocolate sauce served at the table

11 €

Chocolate flowing heart fondant

Vanilla ice cream

11 €

Crème brûlée

Madagascar vanilla

10 €

Tarte Tatin

Isigny double cream

13 €

Strawberries and rhubarb

Refreshed with grenadine, pearled meringues

11 €

Cheese platter

12 €

Gourmet coffee (Tea, + 1€)

11 €

