

RAPHAËL

AUTUMN / WINTER 2025

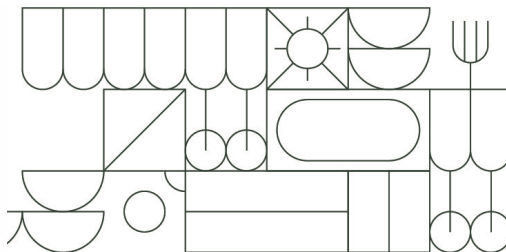
MENU

Menu created by our chefs, Éric LESIOUX, Swan CHANTEUR and their team

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



RAPHAËL



OUR SUPPLIERS

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

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

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

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

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

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

Our bread is supplied by the artisan bakery
PAINTATI and PAINTATA located on the
Peninsula..

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

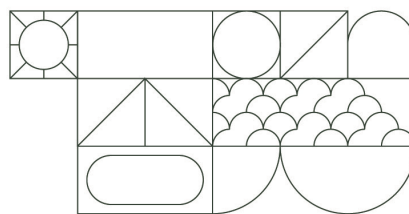
All our dishes and sauces are homemade.

OUR STARTERS

Raphaël's onion soup	11 €
Salmon gravlax, leek cream and apple	15 €
Crab ravioli with citrus fruits and vegetable broth	16 €
Creamy mushroom stir-fry on toasted bread	15 €



OUR SEAFOOD



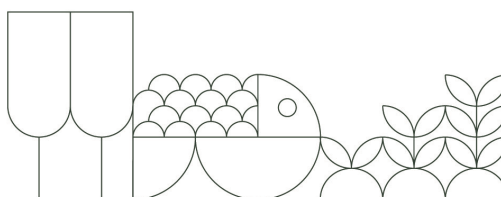
Oysters N°2 from Denneville (x6) 15 €

Oysters N°2 from Denneville (x12) 28 €

Plate of whelks and prawns 10 €

Coastal platter 29 €
4 oysters, 6 prawns, 8 whelks, smoked salmon and
haddock chiffonade, pickles

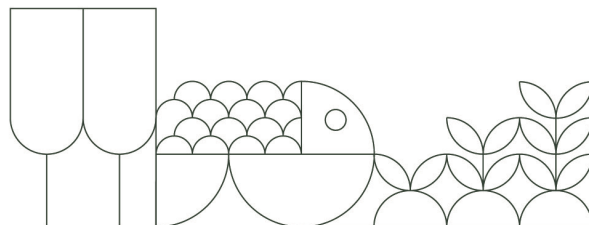
OUR KIDS MENU



Small fillets of fried chicken, chips and 1 scoop of
ice-cream 12 €



OUR MAIN COURSES



Flank steak (180g), fresh chips, salad,
fourme d'Ambert cheese sauce or shallot sauce 24 €

Crying tiger and vinegar rice 24 €

Confit Beef cheek, mashed potatoes 25 €

Beef tartare (180g), fresh chips and mixed salad
leaves 21 €

Raphaël burger, fresh chips and salad 24 €
Minced meat, salad, gherkins and fourme d'Ambert sauce

Pan-fried scallops, cauliflower two ways and white
wine sauce 26 €

Roasted sea bass fillet, black rice risotto with
parmesan and leeks 24 €

✓ Pan-fried mushrooms (shiitake and oyster
mushrooms) 21 €

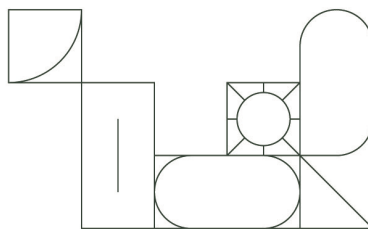
Extra portion of fresh chips 3 €

Platter of fresh chips 5 €

Extra homemade sauce (fourme d'Ambert, shallot, mayonnaise) 2 €



OUR DESSERTS



Cheese platter Camembert, Pont-l'Evêque, Livarot, Fourme d'Ambert and Isigny cheese	11 €
Vanilla crème brûlée	10 €
Valrhona Grand Cru chocolate lava cake, vanilla custard	11 €
Vanilla flan	11 €
Citrus bavaois	12 €
Black Forest cake	13 €
Gourmet coffee (tea or herbal tea, + 1 €)	11 €
Ice-cream & sorbet (extra homemade whipped cream 1 €)	
1 scoop	2,50 €
2 scoops	5 €
3 scoops	7 €

Ice cream and sorbet flavours :

*Vanilla, chocolate, salted butter caramel, Isigny cream, coconut, strawberry, raspberry, cider
apple, morello cherry, lemon, blackcurrant*

