

Like its most famous guest Marcel Proust, The Grand Hotel Cabourg is a legendary place. The author beautifully depicted it in his masterpiece “In search of lost time”, under the name «Grand Hotel de Balbec».

Marcel Proust loved to breathe the fresh sea air and to quietly write at night. He could recall the atmosphere of his childhood, when he used to come with his grandmother.

Marcel Proust

«La Belle Époque» bar is the perfect place to relax in a cozy and elegant atmosphere, from 10:30am to 11:00pm everyday.

Our Head Bartender and his team will offer you a wide choice of cocktails in a refined and intimate setting.

The Grand Hotel’s cuisine is also available at the bar from 12:00pm to 2:00pm and from 7:00pm to 10:00pm.

Juices & sodas

Fresh fruit juices (25cl) - €9

Orange, lemon, grapefruit

Fruit juices Alain Milliat (33cl) - €12

Pineapple, strawberry, mango, vineyard peach, tomato, raspberry, passion fruit, apricot

Fruit juices from our local farms (33cl) - €10

100% pure apple juice

Schorles “Les Filles de l’Ouest” (33cl) - €12

“La Rhubarbe Pimpante”

Rhubarb juice and finely sparkling water

“La Groseille Chatoyante”

Redcurrant juice, apple juice and finely sparkling water

“L’Orange Affriolante”

Blood orange, orange juice and finely sparkling water

“La Menthe Fougueuse”

Lemon juice, mint and finely sparkling water

Sodas - €8

33 cl

Coca-Cola, Coca-Cola zero, Lemonade

25 cl

Orangina, Schweppes Agrum, Fuzetea, Sprite, Fanta Orange

20 cl

London Essence White peach & Jasmine or pink Grapefruit
London Essence Ginger Ale or Ginger Beer,
Tonic London Essence
(Original, Grapefruit-Rosemary)



Ciders, pear ciders & beers



Ciders

Domaine de GRANDOUET

“La P’tite Pomme” Cider - Organic farmhouse cider (33cl) - €11

Reserve Vintage Cider (75cl) - 21€

Grandval Signature Cider - Auge region (75cl) - 32€

Maison Théo CAPELLE

Cotentin region cider (75cl) - €30

Maison LA GALOTIÈRE

Auge region Cider “Cuvée Prestige” (75cl) - €33

Pear ciders

Pear cider is a sparkling alcoholic beverage, similar to cider, ranging in colour from pale yellow to golden yellow, obtained by fermenting the juice of pears known as ‘perry pears’.

Maison PACORY

Pear cider (33cl) - €11

Pear cider “le Bézot” (75cl) - €25

Beers (33cl) - €10

Normandy Beer

Odon Blond Beer, Odon White Beer,
Odon Pale Ale Beer, Odon Amber Beer,

1664, Heineken, Affligem, Desperados,

Heineken 0.0 (non-alcoholic beer)

Aperitifs

Traditional aperitifs

6cl - €10

Campari, Suze, Lillet Blanc, Lillet Rouge,
Pimm's, Graham's Ruby Red Port,
Graham's White Port, Muscat, Byrrh,
St Raphaël Red, St Raphaël Amber,
Pommeau de Normandie

6cl - €12

Xérès-Sherry Lustau Oloroso,
Amaro Averna

15cl

Norman Kir - €10
White Wine Kir - €12
Royal Kir - €19

Gins (4cl) - €16

“ L'Instinct ”

Gin creation by the Grand Hôtel's mixologists

In collaboration with the Normandy distillery
“C'est Nous”, this artisanal gin blends nine botanicals centered around
cardamom and citrus, offering a fresh, subtly spicy, and floral profile.

C'est Nous Juniper berries and coriander - France, Normandy

Drouin Pira Pear notes - France, Normandy

Citadelle Pepper notes - France, Charente-Maritime

Citadelle Jardin d'été Melon and citrus notes - France, Charente-Maritime

Citadelle Rouge Red berries and rhubarb notes - France, Charente-Maritime

Hendrick's Rose flower scented - Scotland

Mare Olives and thyme notes - Spain

Roku Herbal notes - Japan

Monkey 47 Pomelo, hibiscus and jasmine notes - Germany

Bombay Sapphire Spicy notes - England

Anise (4cl) - €10

Pastis du Verger - France, Normandy
Ricard, Pastis 51

Vodkas (4cl) - €16

C'est Nous - France, Normandy
Grey Goose - France, Charente
Belvedere - Poland

Vermouths (6cl) - €10

Martini Rosso
Martini Bianco

Absinthe (4cl) - €15

La Fée Absinthe Blanche

Premium vermouths (6cl) - €12

Martini Rubino
Martini Ambrato
Martini Bitter

Carpano Antica Formula - €15

(Considered as one of the best red vermouths in Italy)

Tequilas and Mezcal (4cl)

Cazadores Blanco - €16

Don Julio Reposado - €20

Patron Silver - €19

Patron Reposado - €20

Patron Añejo - €30

Patron El Alto - €50

Mezcal La Herencia de Sánchez - €19

Mezcal Los Siete Misterios - €20

Rums (4cl)

Bouquet "Chaleureux"
Normandy - €18

Clément "Cuvée Homère"
Martinique - €40

Zacapa XO
Guatemala - €30

Dos Maderas 5+5
Caribbean and Spain - €20

Diplomatico Reserva
Venezuela - €18

Zacapa 23
Guatemala - €25

Bumbu XO
Barbados - €20

La Favorite
AOC Martinique - €16

Planteray 3 stars
Barbados - €15

Planteray XO
Barbados - €18

Santa Teresa
Venezuela - €20

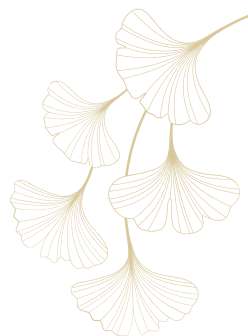
Havana Club 3 años
Cuba - €15

Havana Club 7 años
Cuba - €16

Cachaça Leblon
Brazil - €15

To pair with the spirits - €4

Coca-Cola, Perrier, London Essence Tonic, Fruit juices



Discovering whiskies

According to the legend, Irish monks created the first “eau-de-vie” in the 11th or 12th century. Trade between Ireland and Scotland subsequently contributed to the development of Scotch whisky. However, the exact origin of this drink is still debated between the two nations.

Today, whisky relies on three main ingredients: cereals (barley, oats, rye, or corn), yeast, and a large amount of water. Once fermented and distilled, the alcohol is diluted with pure water before being stored in oak barrels for at least three years. The type of wood used, the climate, and the storage conditions have a decisive impact on the final character of the product.

Bourbon is defined by a high corn content (usually close to 80%) and aging in new oak barrels for at least two years, often longer. The barrel matters greatly: nearly 80% of a whisky’s final character comes from its contact with the wood, which gradually creates its flavors, texture, and color.





Whiskies

Scotch Whiskies (4cl)

Chivas 12 years - €15
Cardhu Amber Rock - €18
Loch Lomond - €15

American & Canadian Whiskies (4cl)

Jack Daniel's n°7 - €15
Jack Daniel's Single Barrel - €18
Canadian Club - €15
Woodford Reserve Bourbon - €18
Woodford Reserve Rye - €18
Michter's Single Barrel Rye - €15
Michter's Small Batch Bourbon - €15
Blanton's Original Bourbon - €24

Irish Whiskies (4cl)

Jameson - €15
Slane Triple Casked - €18

Japanese Whisky (4cl)

Tokinoka - €16
Nikka from the Barrel - €20

Single Malts (4cl)

Le Breuil Origine
Normandy - €18

Rozelieures Rare Collection
Lorraine - €18

Glenkinchie 12 years
Lowlands - €18

Glen Scotia 18 years
Campbeltown - €40

Glen Scotia Double cask
Campbeltown - €18

Caol Ila 12 years
Islay - €20

Ardbeg Ten
Islay - €18

Lagavulin 16 years
Islay - €25

Oban 14 years
Highlands - €20

Glenmorangie The Original
Highlands - €18

Glenglassaugh Sandend
Highlands - €20

Aberlour A'Bunadh
Speyside - €24

Talisker Port Ruighe
Isle of Skye - €18

Macallan Double Cask 12 years
Speyside - €25

The Benriach 10 years
Speyside - €18

Glenlivet 12 years
Speyside - €21

Glenlivet 18 years
Speyside - €29



Savory Break



Grand Hôtel Tapas

Toast foie gras, seasonal chutney

Chickpea carrot

Beef skewer, soy and sesame marinade

Goat cheese naan



Chickpea hummus



Schrimp in tempura



Lentil falafel with cumin



Mini croque monsieur truffle

Black olive tapenade

Crispy sea bass with tartar sauce

3 pieces 12€

6 pieces 23€

9 pieces 34€

12 pieces 45€

Gravlax salmon with lemon sauce 80g

10€

Marinated tuna tataki with soy and sesame sauce

12€

Seafood rilette

Lobster rilette 90g



15€

Mackerel rilette with mustard

13€



Caviar

95€

“Caviar du Bassin”, Baerii - France (30g)
Blinis and lemon flavored cream

“Signature” cocktail



The White Swann - €27

Created for the Cabourg Romantic Film Festival, the White Swann is an elegant tribute to the festival's spirit and its prestigious “Swann d'Or”, awarded to the prizewinners.

Imagined as a celebration of cinema and romance, this refined cocktail combines the delicacy of champagne with the floral sweetness of Saint-Germain liqueur, enhanced by citrus zest that brings freshness and vibrancy.

Both sweet, tangy, and sparkling, the White Swann delights through its subtle balance and refined elegance.

It has become a must-have for our loyal guests, who have made it the symbol of their most cherished moments.

“Classic” cocktails - €22

Feel free to ask us for your favorite cocktails such as :

The Dry Martini

“Citadelle”, “Citadelle Jardin d'été” or “Citadelle Rouge”
Bombay Sapphire or Mare or “C'est Nous”

The Margarita

Téquila Patron Silver or Reposado and Cointreau

The Spritz

Aperol or Campari or Select or Lillet or Saint Germain

The Mojito

Bacardi Carta blanca or Havana Club 3 años
or Planteray 3 stars

The Moscow Mule

“C'est Nous” or Belvedere or Grey Goose

The Alexander

VSOP Rémy Martin brandy or VS Hennessy

The Old Fashioned

Michter's US*1 Bourbon

and others ...





Crafted cocktails

“Short Drink” Cocktails - €22

The Pom’ Star Martini

Rediscover the Porn Star Martini in its Normandy version
Made with Calvados Drouin Selection, a passion fruit
liqueur and homemade vanilla syrup.
Accompanied by a cider shooter

The Câpre & Sun

An original version of the great classic Dry Martini with
Mediterranean notes, featuring gin infused by us in the
Fatwash style with olive oil and Noilly Prat infused with
capers.

Cherry On The Cake

A revisited Margarita made with Mezcal, with notes
of cherry and smoked salt, crafted gluttony.

The Summer Love

A summer holiday memory to savor,
made with Planteray Three Stars rum, with violet
and raspberry flavors.

“Long Drink” Cocktails - €24

“Le Temps Retrouvé”

Blend of the “C’est Nous” gin with wild strawberry cream, Chambord liqueur and Aperol with tonic

Izanagi

Of the same name as the Japanese deity, let yourself be transported through the flavors of Gin Roku, sake, and yuzu as well as the aromas of green tea and ginger.

Fresh Moment #2

Refreshing cocktail where Pommeau meets Ambrato Martini combined with raspberry cream, enhanced by the freshness of rosé wine and cucumber.

Purple Sunset

Sunny creation around Grey Goose infused with passionately pepper, Aperol, and fruity flavors of raspberry, cranberry, and peach.

Scylla

Let yourself be taken into Greek mythology in the company of Kraken rum. Mango, vanilla, and pear cider will be part of the crew. The Odyssey is waiting for you.

The “Abricôtier”

Delicate meeting between apricot, coconut, and basil with a hint of lime, all on a Citadelle gin base.





“Champagne” Cocktails - €27

The White Swann - Signature Cocktail

Champagne cocktail with Saint Germain liqueur and citrus zest
A must for our regular customers



The Floral Dawn “Aube Florale”

A true effervescent bouquet, where champagne and vermouth meet hibiscus, jasmine, and elderflower from Saint-Germain.



The Summer Palazzo

The bergamot from Italicus combined with passion fruit and verjuice. Refreshed by champagne, mint, and cucumber.



The Scarlett Kiss

Meeting of Calvados, the greed of cherry and raspberry as well as the sweetness of Amaretto, combined with the effervescence of champagne.



“Chic Mocktails” (Alcohol-free) - €16

Willy Tonka

Pineapple juice, Earl Grey infusion, orgeat syrup, grated tonka

The Exotica

Passion fruit juice, mango syrup, vanilla syrup, pink grapefruit soda, passionately pepper

Flora & Basil

Strawberry juice, violet & basil syrup, Vibrante Martini, and blueberry jam.

The Gentle Breeze “ Douce Brise “

Apple juice, berry & leaf verbena infusion, elderflower, fresh mint, and cucumber tagliatelle.

New Fashioned “ 1st Prize Lyre’s Competition ”

Alcohol-free Old-fashioned in a local spirit, winner of the Lyre’s Competition 2026, made with Lyre’s American Malt, vanilla & sage syrup, and apple sweet-and-sour.

For any special request, our Head Bartender, and his team stay at your disposal to make your favorite cocktails



Wines

White Wines

Burgundy	15cl	75cl
Chablis - Jean Marc Brocard vineyard	€14	€70
Corse	€13	€62
Corse - Domaine Petroni	€11	€52
Loire Valley	€11	€52
Cheverny 80/20 - Philippe Loquineau		

Red Wines

Bordeaux	15cl	75cl
Haut Médoc - Demoiselle d'Haut Peyrat	€13	€60
Rhone Valley	€11	€45
Colline de Laure (Bio) - Jean-Luc Colombo	€12	€52
Loire valley		
Saint Nicolas de Bourgueil-Cèdre vineyard		

Rosé Wines

Provence	15cl	75cl
Côteaux d'Aix en Provence - Château La Coste "Rosé d'une nuit" Organic	€10	€46

Mineral Waters

Perrier (33cl) - €6

Vittel (25cl) - €4

Vittel / San Pellegrino
Chateldon

½ Litre	75cl
€6	€8
	€9



Champagnes

Champagne by the glass (15cl)

Pommery Brut "Apanage" - €24

Pommery Rosé "Apanage" - €29

White Champagnes (75cl)

Pommery Brut "Apanage" - €120

Pommery Brut "Apanage" Cuvée 1874 - €190

Pommery "Apanage" Blanc de blancs - €175

Veuve Clicquot "Carte Jaune" - €160

Philipponnat Royale "Réserve Non Dosé" - €140

Philipponnat Grand Blanc de Blancs - €215

Rosé Champagnes (75cl)

Pommery Rosé "Apanage" - €145

Philipponnat Royale Réserve Rosé - €165

Billecart Salmon Rosé - €250

Prestigious Champagnes

Laurent-Perrier Grand Siècle N°26 - €320

Dom Perignon 2013 - €450

Piper Heidsieck Rare 2006 - €325

Veuve Clicquot Grande Dame 2012 - €350

Pommery Cuvée Louise 2006 - €340

Magnums

Pommery Brut « Apanage » - €230

Veuve Clicquot 2015 Vintage - €370



Teas, infusions & coffees



The “Goûter Proustien” - €18

Hot drink

With three madeleines or the pastry of the day

Betjeman & Barton Teas

“Pure Bio” - €8

Black tea

Ceylan, Earl Grey, Darjeeling

Green Tea

Japan, Jasmine, Mint,
“Réveil” (Lemongrass, ginger,
orange peel)

Illy Coffees

Ristretto, Espresso, Decaffeinated - €6

Double Espresso or Decaffeinated - €10

Coffee with milk - €8

Cappuccino - €9

Latte Macchiato
(Original, Hazelnut or Caramel) - €10

Betjeman & Barton Infusions “Pure Bio”

Classic : chamomile, peppermint, linden or verbena

“Balade au Verger” : apple, hibiscus, sage, red fruit

“Fraîcheur Menthe” : mint, anise, cinnamon, apple

“Donne-moi la pêche” : apple, peach, hibiscus, rosehip berries

“Citron Citronné” : mate, apple, licorice, citrus, myrtle

Orange Rooibos : Theine-free tea with orange peel

“Grenadine Adrénaline” : Pomegranate, beetroot, sour cherry,
hibiscus, elderberry, apple

Gourmet Recipes

Traditional Chocolate - €9

Viennese Chocolate or viennese Coffee - €10

Caramel Viennese Chocolate - €10

Hazelnut Viennese Chocolate - €10

Hot cocktails

20 cl - €20

Irish Coffee

Irish whiskey, cane sugar, coffee, whipped cream

Normandy Coffee

Calvados, caramel syrup, coffee, whipped cream

After dinner drinks & liqueurs

Cognacs & Armagnacs (4cl)

Hennessy VS Cognac - €15

Hennessy XO Cognac - €45

Remy Martin VSOP Cognac - €20

Rémy Martin 1738 Cognac - €25

Hine Bonneuil 2010 Cognac - €29

Armagnac Château Laubade VSOP - €15

Armagnac Charron 1988 - €40

Fruit Brandy (4cl) - €14

Williams Pear, Wild Raspberry, Mirabelle

Norman liqueurs (6cl) - €12

“C’est Nous” Limoncello, “Frost” Iced cider,

“Cold Brew” Coffee liqueur, Bénédictine,

Bénédictine 1888 (€17)

Liqueurs (6cl) - €12

Strato (pistachio distillate), Amaretto, St-Germain Liqueur, Menthe Pastille, Baileys, Frangelico, Get 27, Cointreau, Mandarine Napoléon, Grand Marnier Cordon Rouge, Marie Brizard, Italicus, Southern Comfort, Chartreuse Verte (€20)

Net prices in euros, including taxes and service.
Alcohol abuse is dangerous for your health. Please drink responsibly.

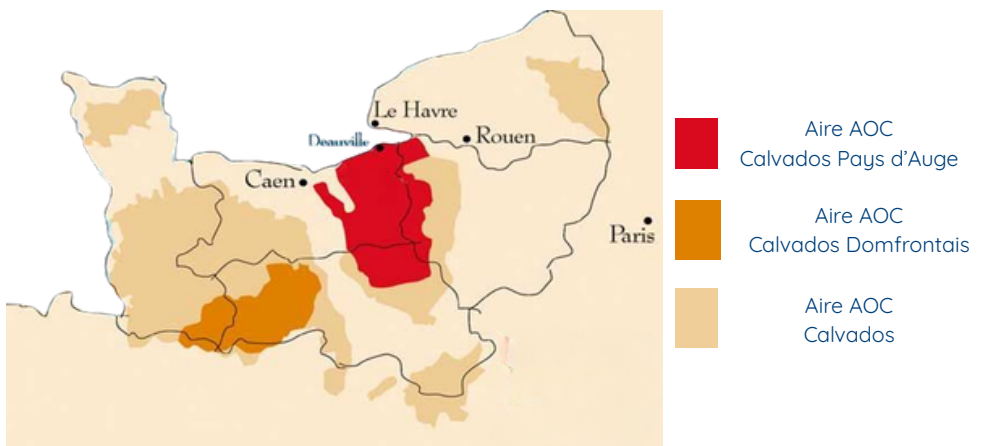


Discover Calvados

The Calvados Pays d'Auge PDO, in 1942, stands out for its unique production method. Unlike the Calvados and Domfrontais PDOs, which use single column still distillation, this designation requires double distillation similar to cognac. This process is carried out with a pot still known as the Charentais still.

The Calvados PDO accounts for the majority of total Calvados production, around 70% of overall volume. It is mainly produced using column stills.

The Calvados Domfrontais PDO, created in 1997, represents a small share of production with only 1% of the market. Its hallmark is its blend: it must come from the distillation of a mix composed of 30% perry and 70% cider.



Calvados

“Calvados” Designation (4cl)

Michel HUARD

Vintage 2017 - €20
Vintage 2016 - €22
Vintage 2004 - €25

Vintage 1984 - €35
Vintage 1976 - €50

“Pays d’Auge” Designation (4cl)

Domaine DUPONT Family
Dupont Islay Whisky Cask - €20
Dupont 15 years - €25
Dupont 30 years - €35
Dupont 1980 - €40

Calvados Roger GROULT
8 ans - €16
“Vénérable” - €26
“Réserve Ancestrale” - €40

Calvados Christian DROUIN
Vintage 1988 - €40
Vintage 1964 - €55

Calvados Le Père JULES
20 years - €26
40 years - €35

Calvados CAMUT,
Réserve de Semainville
6 years - €16
18 years - €25
“Réserve d’Adrien” - €35

“Domfrontais” Designation (4cl)

Calvados PACORY,
Ferme des Grimaux
Extra Old - €16
16 years - €20





Welcome Drink*

Glass of Champagne

« Vranken Special Brut »

Glass of white wine

Chablis Domaine Jean-Marc Brocard
Cheverny 80/20 - Philippe Loquineau
Corse - Domaine Petroni

Glass of red wine

Haut Médoc Demoiselle d'Haut Peyrat
Colline de Laure - Jean-Luc Colombo
Saint Nicolas de Bourgueil-Cèdre vineyard

Glass of rosé wine

Côteaux d'Aix en Provence
Château La Coste "Rosé d'une nuit" - Organic

“Le Temps Retrouvé” Cocktail

Blend of the “C'est Nous” gin with wild strawberry cream,
Chambord liqueur and Aperol with tonic



You can also enjoy our soft drinks, hot drinks and non-alcoholic cocktails from the menu

* Free drink upon presentation of a “Beverage Voucher”, reserved for member customers: Silver, Gold, Platinum, Diamond and Limitless

