

*Join us in our
various bars and restaurants*

*Relaxation and beauty of the landscape
at GH Côté Plage*



*The Grand Buffet
with music
one Sunday lunch per month*



*The restaurant «Le Balbec»
Welcomes you from 7:30pm to 9:30pm
from Wednesday to Sunday
as well as Saturday and Sunday for lunch
from 12:30am to 2:00pm*



la Belle Epoque

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

Our Head Bartender Rémy and his team 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 12:00am to 2:00pm and from 7:00pm to 10:00pm.

Like its most famous guest Marcel Proust, The Grand Hotel Cabourg is a mythical place.

The author beautifully depicted it in his masterpiece "In search of lost time", under the name «Grand Hotel de Balbec». Proust loved to breathe the fresh sea air and write quietly at night. He could recall the atmosphere of his childhood, when he used to come here with his grandmother.

Marcel Proust

Welcome Drink*



Glass of Champagne : « Heidsieck Monopole Silver top »

Glass of white wine :

Chablis Domaine Jean Marc Brocard

Sancerre Cuvée « Pure » – **Bio**

Languedoc Domaine Ortola – Cuvée « « Nautica » – **Bio**

Glass of red wine :

Haut Médoc Demoiselle d'Haut Peyrat

Crozes Hermitage Domaine Michelas Saint Jemms

Pinot Noir Domaine Lorentz « Reserve »

Glass of rosé wine :

Côteaux d'Aix en Provence

Château La Coste « Rosé d'une nuit » – **Bio**

Beers : Affligem, Bière de l'Odon, 1664, Desperados

Cocktail « Le Temps Retrouvé » :

The marriage of the « C'est Nous » gin with the wild strawberry cream and Aperol, Chambord and 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*

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

SHORLES (33cl) 12

La Rhubarbe Pimpante

Rhubarb juice and finely sparkling water

La Groseille Chatoyante

Currant juice and finely sparkling water

L'Orange Affriolante

Orange juice and finely sparkling water

La Menthe Fouguesse

Lemon juice, mint and finely sparkling water

SODAS 8

Coke (33cl), Coke Zero (33cl), Fuzetea (25cl)

Orangina (25cl), Lemonade (33cl), Sprite (33cl)

Fanta Orange (33cl), Schweppes Citrus (25cl)

London Essence White Peach and Jasmine (20cl)

London Essence Ginger Ale (20cl) or Ginger Beer (20cl)

Tonic London Essence (20cl)

(Original, Grapefruit-Rosemary, Pomelo-Pink Peppers)

OUR SELECTION OF CALVADOS

Calvados Michel HUARD (4cl)

Vintage 2017	20
Vintage 2016	22
Vintage 2004	25
Vintage 1984	35
Vintage 1976	50

Selection of CALVADOS "Pays d'Auge" (4cl)

DUPONT Family

Dupont Islay Whisky Cask	20
15 years old	25
Dupont 30 years old	35
Dupont Vintage 1980	40

Calvados Roger GROULT

8 years old	16
Venerable	26
Ancestral Reserve	40

Calvados Christian DROUIN

Vintage 1986	40
Vintage 1964	55

Calvados CAMUT, reserve de Semainville

6 years old	16
18 years old	25
Adrien Reserve	35

Calvados Le Père JULES

20 years old	26
40 years old	35

Selection of CALVADOS "Domfrontais" (4cl)

Calvados PACORY, Grimaux farm

Extra old	16
16 years old	20

*Net prices in euros, taxes and services included
Alcohol abuse is dangerous for your health,
To consume with moderation.*

DISCOVERING WHISKIES

Legend has it that the first «brandy» was produced by Irish monks around the 11th or 12th century. It is the many exchanges between Ireland and Scotland at that time that would have allowed the whisky to develop in Scottish territory.

But of course, the authorship of this beverage remains very controversial between the Irish and the Scots.

Returning to our current era, three basic ingredients are needed to make whisky: a cereal, yeast and plenty of water. Regarding cereals, we have the choice between barley, oats, rye or corn. Once all the elements are gathered in a distillery, fermentation and aging will be able to begin.

Once distilled, the resulting liquid is mixed with pure water and then transferred to oak barrels for a minimum of three years. The quality of the oak and cask strongly influences the final result obtained, as well as the climate and environment of the ageing site.

The particularity of bourbon is that it is aged in new oak barrels and that the proportion of corn is higher than the rest of the other cereals, often around 80%. Bourbon must be aged at least two years, but is more often for four to six years, or much more.

80% of the final result in your glass is due to the oak cask: its bouquet is the result of complex chemical reactions of the different components of the wood. Its texture and color will evolve over time to offer you the best of its aromas and flavors.



CHAMPAGNES

WHITE CHAMPAGNES (75cl)

Pommery Brut « Apanage »	120
Pommery Brut « Apanage » Cuvée 1874	190
Pommery « Apanage » Blanc de blancs	175
Laurent-Perrier Vintage 2008	220
Philipponnat Royale Réserve Non Dosé	140
Philipponnat Grand Blanc de blancs	215
Veuve Clicquot « Yellow Label »	160

ROSÉ CHAMPAGNES (75cl)

Pommery Rosé « Apanage »	145
Philipponnat Royale Réserve Rosé	165
Billecart Salmon Rosé	250

MAGNUMS (150cl)

Laurent-Perrier Vintage 2008	380
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Prestigious Champagnes

Laurent-Perrier Grand Siècle N°26	320
Dom Perignon 2013	450
Piper Heidsieck Rare 2006	325
Veuve Clicquot Grande Dame 2012	350
Laurent-Perrier Alexandra Rosé 2004	370
Pommery Cuvée Louise 2006	340

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TEAS Betjeman & Barton (PURE Bio) 8

Black tea: Ceylan, Earl Grey, Darjeeling

Green tea: Japan, Jasmine, Mint, Réveil (lemongrass, ginger, orange peel)

INFUSIONS Betjeman & Barton (PURE Bio) 8

Chamomile

Peppermint

Lime tree

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)

Rooibos Orange (detonated tea with orange peel)

Grenadine Adrénaline

(Pomegranate, beetroot, sour cherry, hibiscus, elderberry, apple)

ILLY COFFEES

Ristretto, Espresso, Decaffeinated 6

Double Espresso or Decaffeinated 10

Coffee with milk 8

Cappuccino 9

Latte Macchiato (Original, Hazelnut or Caramel) 8

GOÛTER PROUSTIEN

A hot drink

With three madeleines or a pastry of the day

18

GOURMET RECIPES

Traditional Chocolate 9

Viennese Chocolate or Viennese Coffee 10

Viennese Chocolate Caramel 10

Viennese Chocolate Hazelnut 10

GINS (4cl)

Bombay Sapphire (London, spicy notes) 16

Hendrick's (Scotland, pink scented) 16

C'est Nous (Norman Gin) 16

Mare (Spain, notes of olives and thyme) 16

Drouin Pira (Norman Gin, Note of pear) 16

Citadelle (Charente Gin, Note of pepper) 16

« L'Instinct » 16

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.

TEQUILAS and MEZCAL (4cl)

Cazadores Bianco 16

Don Julio Reposado 20

Patron Silver 19

Patron Reposado 20

Patron Añejo 30

Mezcal La Henrencia de Sánchez 19

VODKAS (4cl)

C'est Nous (France, Normandy) 16

Grey Goose (France, Charente) 16

Belvedere (Poland) 16

RUM (4cl)

La Favorite (AOC Martinique) 16

Clément « Cuvée Homère » (Martinique) 40

Bouquet « Chaleureux » (Normandy) 18

Dos Maderas 5+5 (Caribbean and Spain) 20

Bumbu XO (Barbados) 20

Zacapa 23 (Guatemala) 25

Zacapa XO (Guatemala) 30

Planteray 3 stars (Barbados) 15

Plantation XO (Barbados) 18

Santa Teresa (Venezuela) 20

Havana Club 3 years old (Cuba) 15

Havana Club 7 years old (Cuba) 16

Cachaça Leblon (Brazil) 15

TO PAIR WITH THE ALCOHOLS 4

Coke, Perrier, Schweppes Tonic, Fruit juices

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DISCOVERING THE CALVADOS

Come and discover this 400 years old Norman brandy, born in the valleys of Normandy's Apple tree.

This cider brandy, which generally counts between 40° and 45° benefits from 3 appellations of controlled origins



AOC Calvados Auge region created in 1942: unlike the single distillation in copper column still of the AOC Calvados and AOC Domfrontais, the Auge region Calvados requires a double distillation, just like for cognacs. The specially designed still "Charentais" is at the origin of this double distillation.

AOC Calvados du Calvados: Mainly produced using a column still, the AOC Calvados represents about 70% of the total production of Calvados.

AOC Calvados Domfrontais created in 1997: it represents only 1% of the production of Calvados and must come from the distillation of 30% Poiré 70% Cider.



DISCOVER OUR NORMAN CIDERS & PEAR CIDERS

The rolling clay soils of the Pays d'Auge and its oceanic climate make it possible to obtain apples naturally rich in sugars. Centuries of varietal selection have contributed to a local predominance of bitter sweet varieties in orchards.

Those apples give ciders all their characteristics.

The cider of Pays d'Auge (Auge Region) has a golden yellow to orange colour. It is distinguished by the finesse of its aromas, fruity and buttered in its youth, more menthol and vegetal in its maturity. Greedy, low acidity, the mouth is elegant. It is also perfectly balanced between soft and slightly bitter flavours. Its natural effervescence brings tonicity and freshness.

Domaine de GRANDOUET

Cidre La P'tite Pomme

(Organic farmhouse cider) (33cl)

11

Maison Théo CAPELLE

(Cotentin Cider)

30

Maison DESVOYE

« Cuvée première » (Auge Region)

30

Maison PACORY

Pear cider (33cl)

11

Poiré le Bézot (75cl)

25

Pear cider is a sparkling alcoholic beverage, similar to cider, of pale yellow to golden yellow colour, obtained by fermentation of pear juice from «pears with pears».

BEERS (33cl)

10

Heineken

Affligem

Desperados

1664

Odon Blond Beer

Odon White Beer

Odon Pale Ale Beer

Odon Amber Beer

Heineken 0.0 (without alcohol)

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APERITIFS

CHAMPAGNE BY THE GLASS (15cl)

Pommery Brut « Apanage »	24
Pommery Rosé « Apanage »	29

TRADITIONAL APERITIFS (6cl)

Campari	10
Suze	10
Lillet Blanc	10
Pimm's	10
Graham's Ruby Red Port	10
Graham's White Port	10
Muscat	10
Byrrh	10
St Raphaël Red	10
St Raphaël Amber	10
Sherry Lustau Oloroso	12
Amaro Averna	12
Pommeau de Normandie	10
Kir Normand (15cl)	10
Kir Vin Blanc (15cl)	12
Kir Royal (15cl)	19

ANISE (4cl)

Ricard
Pastis du verger (Norman)

ABSINTHE (4cl)

La Fée Absinthe Blanche

VERMOUTHS (6cl)

Martini Rosso
Martini Bianco

VERMOUTH – SPECIAL RESERVE (6cl) 12

Martini Rubino	
Martini Ambrato	
Martini Bitter	
Carpano Antica Formula	15
<i>(Considered as one of the best red vermouths in Italy)</i>	

HOT COCKTAILS (20cl)

Irish Coffee

Irish whiskey, cane sugar, coffee, whipped cream

Normandy Coffee

Calvados, caramel syrup, coffee, whipped cream

COGNACS AND ARMAGNACS (4cl)

Cognac Hennessy	15
Remy Martin VSOP	20
Cognac Hennessy XO	45
Cognac Hine Bonneauil 2010	29
Armagnac Château Laubade VSOP	15
Armagnac Charron 1989	40

FRUIT SPIRITS (4cl)

Pear William's
Raspberry Wild
Mirabelle

NORMAN LIQUORS (6cl)

Limoncello	
Ice Cider "Frost"	
Cold Brew Coffee Liquor	
Benedictine	
Benedictine 1888	17

LIQUORS (6cl)

Strato (Pistachio distillate)	
Amaretto, Saint Germain liquor	
Menthe Pastille	
Bailey's, Frangelico, Get 27,	
Cointreau, Mandarine Napoleon	
Grand Marnier Red Cord	
Marie Brizard, Italicus	
Southern Comfort	
Chartreuse Verte	20

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MINERAL WATERS

Perrier (33 cl)		6
Vittel (25 cl)		4
	½ Liter	75cl
Vittel / San Pellegrino	6	8
Chateldon (75cl)		9

THE WINES

WHITE WINES

	Glass (15cl)	Bottle (75cl)
BURGUNDY		
Chablis	14	70
Domaine Jean Marc Brocard		
LOIRE		
Sancerre	16	80
Cuvée « Pure » Bio		
LANGUEDOC		
Languedoc	14	68
Domaine Ortola – Cuvée Nautica - Bio		

RED WINES

	Glass (15cl)	Bottle (75cl)
BORDEAUX		
Haut Médoc	13	60
Demoiselle d'Haut Peyrat		
RHONE VALLEY		
Crozes Hermitage	15	78
Domaine Michelas Saint Jemm's		
ALSACE		
Pinot Noir « Reserve »	10	52
Domaine Lorentz		

ROSÉ WINES

	Glass (15cl)	Bottle (75cl)
PROVENCE		
Côteaux d'Aix en Provence	10	46
Château La Coste « Rosé d'une nuit » – Bio		

WHISKIES

SCOTCH WHISKIES (4cl)

Chivas 12 years old	15
Cardhu Amber Rock	18
Lock Lomond	15

AMERICAN & CANADIAN WHISKIES (4cl)

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

IRISH WHISKIES (4cl)

Jameson	15
Slane Triple Casks	18

JAPANESE WHISKIES (4cl)

Tokinoka	16
Nikka from the barrel	20

SINGLE MALTS (4cl)

Le Breuil (Normandy)	18
Rozelieures Rare Collection (Lorraine)	18
Glen Scotia 18 years old (Campbeltown)	40
Glen Scotia Double Cask (Campbeltown)	18
Caol Ila (Islay)	20
Ardbeg Ten (Islay)	18
Lagavulin 16 years old (Islay)	25
Oban 14 years old (Highlands)	20
Glenglassaugh Sended (Highlands)	20
Aberlour A'Bunadh (Highlands)	24
Talisker Port Ruighe (Isle of Skye)	18
Glenkinchie 12 years old (Lowlands)	18
Glenlivet 18 years old (Speyside)	29
The Benriach 10 Years old (Speyside)	18

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COCKTAILS « Short Drink »

22

Le Pom' Star Martini

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

Accompanied by a cider shooter

L'Aurore Maltée

Marriage of Benriach 10-year-old whisky, Martini Ambrato,
homemade vanilla syrup, grapefruit juice, cardamom bitters,
and a touch of Ardbeg Ten

Le Bridgetown

Delicious encounter of Planteray XO rum, Amaro Averna,
Xérès, and Angustura Bitter

L'Intensi'thé

22

Tasty Short Drink cocktail around the Tea.
Made with Citadelle gin, Earl Grey infusion,
lime juice, Saint Germain liqueur, homemade
mint tea syrup and Peychaud bitter

COCKTAILS « Long Drink »

24

Le Temps Retrouvé

The marriage of the «C'est Nous» gin with the wild strawberry
cream, Chambord liquor and Aperol supplemented by tonic

Le Jungle Birdy

Delicate encounter of Planteray 3 stars, bitter Select infused by
us in the Fatwash style, with coconut, lime juice, pineapple
juice and a homemade Falérnum syrup

Le Meli Melon

Alliance du Bourbon Woodford reserves, a homemade melon
syrup, lime juice, white port, melon liqueur, all complemented
by ginger beer and some fresh mint leaves

Le Smoky Cherry

Subtle blend of Tequila Cazadores, Peter Heering liqueur,
cherry syrup, yellow lemon juice and green Sichuan berries,
complemented with ginger beer and a mezcal spray

All smoked with apple wood and green Szechuan berries

Le Ti-Punch XXL

22

Rediscover the «Ti-Punch» in its long version and choose your
fragrance: (vanilla, mango or passion)

Le Red Lips

When champagne meets Mare gin, Norman Limoncello
"C'est Nous" infused with mint, verjuice and a homemade
lemon berry syrup

La Perle Impériale

The union of Bacardi Carta Blanca rum infused with pineapple
by ourselves, mango syrup, lime juice, passionately pepper and
champagne

L'Intensément Ruby

The pomegranate is invited around champagne with Grey
Goose vodka infused by us with adrenaline grenadine,
Pommade, Peter Heering liqueur, verjuice, passion fruit juice
and a touch of pepper with berries

Le White Swann

27

Signature

Champagne cocktail with Saint Germain liquor
and citrus zest

A must for our regular customers

Les « Mocktails Chic » (Alcohol-free)

16

Le Spicy Lavender

Local apple juice infused with lavender, ginger cordial,
lemon juice and ginger ale.

Le Subtilement Ruby

Adrenaline grenadine infusion, apple juice, passion fruit
juice, cherry syrup, verjus, and tonic

Le Jardin Secret

Lemon-mint shorles, lime, Floral Martini, homemade
hibiscus syrup, fresh cucumber

Le Désinhi'Baies

Cranberry juice, raspberry juice, Vibrant Martini,
homemade juniper syrup, and verjus

La Balade Orientale

Local apple juice, carrot juice, fresh ginger, mango syrup
and curry

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