

PORTRAIT OF THE GRAND HOTEL'S EXECUTIVE CHEF

Romarc Catherine



Shaped by eight years alongside the brigades at Château d'Audrieu, followed by three years at the restaurant Magma, Romarc Catherine has honed his craft through a commitment to excellence and the passing on of knowledge.

Nature and sea are at the heart of his inspiration. He elevates whatever the season has to offer, he celebrates the produce of the Normandy region.

Behind his creations, three values guide every gesture: respect for the product, kindness towards his teams, and the transmission of a craft that never stops evolving.

His ambition?
For you to leave feeling that you have experienced something truly distinctive, a moment you will talk about and one that will make you want to return.

Our Chef Romaric Catherine
and our Pastry Chef Julien Alaniece,
awarded by the Gault & Millau 2025-2026 gastronomic guide,
invite you to discover their culinary creations.

Choose your experience from our three blind tasting menus.

Menu Suggestions

65

IN 3 MOMENTS

Starter / Main course / Dessert

Menu Balbec

95

IN 5 MOMENTS

Starter / Starter / Fish / Meat / Dessert

Menu Découverte

135

This menu is served for the entire table.

IN 7 MOMENTS

Starter / Starter / Vegetarian or vegan course / Fish /
Meat / Dessert / Dessert

To accompany this menu, our sommelier suggests:
A wine pairing from his selection: 5 glasses of wine (8 cl each) - 49

La Carte

STARTERS

BOEUF BOURGUIGNON - 34

Shredded beef, candied carrots, pickled onions, red wine demi-glace sauce, beef consommé jelly

SEA BREAM - 36

Sea bream ceviche marinated with hibiscus, Granny Smith apple and kiwi condiment

GREEN PEAS - 30

Open ravioli with green peas, mint and smoked ricotta



ASPARAGUS - 32

Roasted white asparagus, asparagus mousseline, finger lime, almond crumble



MAIN COURSES

TROUT - 45

Trout cooked in beeswax from Les Ruchers du Bocage Virois, green asparagus, orange sabayon and trout roe



SEA BASS - 48

Line-caught sea bass, fennel cooked "*à la mauresque*" (Norman *pastis*, *orgeat* syrup), black lemon and chocolate, mauresque emulsion



BEEF TENDERLOIN - 48

Norman beef tenderloin, artichokes, broad beans, pak choi cabbage, well-seasoned beef jus



RACK OF LAMB - 48

Herb-crusted rack of lamb, white asparagus, roasted apricot, spinach coulis

RISOTTO - 32

Truffle risotto, garlic sautéed mushrooms, vegan aioli, herb sponge cake



Les signatures du Grand Hôtel

TURBOT IN A CRUST

(According to weight & delivery) - for 2 people 13/100g
Salt-crusted turbot with bay leaf, potato mousseline,
spring vegetable garnish, lobster cream espuma

SOLE MEUNIÈRE TRADITION OF THE GRAND HÔTEL - 68

(According to delivery)
Sole meunière, truffle purée and seasonal vegetable

SWEETBREAD VEAL - 68

Roasted sweetbread veal, green peas, carrots, spiced reduced jus

TRAVEL AROUND OUR REGIONS

MATURED CHEESE TROLLEY - 19

THE PASTRY CHEF JULIEN ALANIECE'S DESSERTS

Desserts are chosen at the beginning of the service

TROU NORMAND - 12

Green apple sorbet served with Calvados (2cl)



LOCAL

RHUBARB & CARDAMOM - 18

Rhubarb, whipped ganache and cardamom ice cream,
almond and citrus sponge cake

THE GRAND HOTEL'S AFTER EIGHT - 18

Tulakalum dark chocolate biscuit and ganache (Belize region),
mint mousse and sorbet freshness

A hint of Get 27 is added to the mint espuma. It can be removed on request.

CITRON, EWE CHEESE & LIME - 18

Almond biscuit with candied citron peel, lime and vanilla creamy and sorbet,
ewe's milk mousse, canistrelli crumble

BABA & CHERRIES - 18

Baba soaked in raspberry and hibiscus Ginfusions (*from Distillerie C'est Nous*),
tarragon ganache, morello cherry compote and sorbet

**To enhance the flavours, we invite you to discover
a Ginfusions from Distillerie C'est Nous (2cl - €6)**



LOCAL



VEGAN

Le Petit Marcel

29

UNTIL 12 YEARS OLD

STARTERS

SEASONAL VELOUTÉ
or
SMOKED TROUT, LEMON CREAM

MAIN COURSES

CHICKEN SUPREME
or
FLANK STEAK
or
CATCH OF THE DAY

Served with:
Mashed potatoes or French fries or rice or seasonal vegetables

DESSERTS

To be chosen at the beginning of the meal

CHOCOLATE FONDANT, VANILLA ICE CREAM
or
FRUIT SALAD
or

“L’EXQUIS-MOT” HOMEMADE ICE CREAM
Chocolate flavour, made with norman products,
coated in Valrhona chocolate



*All our beef, lamb, pork and poultry are born, raised and slaughtered in France.
The list of allergens is available at the restaurant reception desk.*

Net prices in euros, taxes and service included.





LE BALBEC

RESTAURANT GASTRONOMIQUE



AUJOURD'HUI



1907



161: - CABOURG - Le Grand Hôtel
La Salle à manger