



**BEHIND EVERY SMILE,
A DEDICATED TEAM MAKING
SURE YOUR EXPERIENCE
IS TRULY MEMORABLE**



*Adeline coordinates the terrace service, Cyril crafts the cocktails,
and around them, a vibrant team ensures that every visit to the GH Côte Plage
always feels like a holiday.*

GH
Côte Plage





THIS WEEK'S

suggestions

Each lunchtime, take a seat on the beach of Cabourg and enjoy our set menus crafted with fresh, seasonal ingredients.



Non-contractual photo



STARTER/MAIN COURSE

35 €

STARTER/MAIN COURSE/DESSERT

45 €

Monday to Friday

Lunch service only
From 12:00 pm to 2:30 pm

COCKTAILS MENU

GIN & TONIC BLENDS 25cl

20 €

Gin Instinct “C'est Nous” by Grand Hôtel (Normandy)

Served with lime slices

Hendrick's (Scotland)

Served with cucumber strips and freshly ground pepper

Mare (Spain)

Served with rosemary and lime slices

SIGNATURE COCKTAILS 25cl

25 €

Bel Horizon: Cazadores Tequila, lime juice, agave syrup,
blue Curaçao, Ginger Beer

White Swann: St Germain, lime juice, Élixir de Pommery Champagne

Frozen Mojito: The classic Mojito in its frozen version

Clear Colada: A clarified Piña Colada 9cl

MOCKTAILS

THE REASONABLE ONES (Alcohol-Free) 20cl

15 €

Tiki Vibes: Mango purée, pineapple juice, passion fruit juice

Little Swann: Martini Floréale, apple juice, elderflower cordial, lime juice,
Ginger Beer, fresh mint

Spritz 0.0%: Martini Vibrante, orange slices, tonic



CLASSIC COCKTAILS

LES MOJITOS 20cl

22 €

Spicy Mojito: *Spiced rum, mint, lime, candied ginger, ginger ale*

Mojito classique: *Havana Club 3 Años, mint, lime, sugar, soda*

Mojito passion: *Havana Club 3 Años, mint, lime, sugar, passion fruit, soda*

COCKTAILS 25cl

22 €

Spritz: *Martini Fiero, sparkling water, Prosecco*

Limoncello Spritz: *Limoncello "C'est Nous", sparkling water, basil, Prosecco*

Stratonic: *Strato pistachio distillate, tonic, orange zest*

Negroni: *Gin "C'est Nous", Martini Bitter, Martini Rubino 9cl*

Espresso Martini: *Vodka "C'est Nous", Cold Brew liqueur, espresso, vanilla syrup 9cl*

A TASTE OF THE PAYS D'AUGE

Apple or Pear juice 25cl

10 €

Cider Domaine de Grandouet 33cl / 75cl

10 € / 25 €

AOP Pays d'Auge Cider – Domaine La Galotière "Les Buttes" 75cl

30 €

AOP Cotentin Cider – Hérout Extra Brut 75cl

35 €

Pear cider Domaine Pacory 33cl / 75cl

10 € / 25 €

Kir Normand 15cl

10 €

Pommeau de Normandie 6cl

10 €

OUR LIQUEURS

Calvados Pays d'Auge Groult 8 years 4cl

16 €

Calvados Pacory 16 years 4cl

20 €

Calvados Huard Vintage 2004 4cl

20 €

Ice Cider, Ice Pear Cider 8cl

14 €

OUR NORMANDY SPIRITS

Gin – Distillerie "C'est Nous" 4cl

16 €

Vodka – Distillerie "C'est Nous" 4cl

16 €

Limoncello – Distillerie "C'est Nous" 6cl

12 €

WINE LIST

CHAMPAGNE BY THE GLASS 12cl

19 €

Pommery brut Apanage

CHAMPAGNE 75cl

BRUT WHITE CHAMPAGNE

Pommery brut Apanage

105 €

BRUT ROSÉ CHAMPAGNE

Pommery rosé Apanage

138 €

BLANC DE BLANCS CHAMPAGNE

Pommery Blanc de Blancs Apanage

175 €

WINES BY THE GLASS 15cl

WHITE WINE

VAL DE LOIRE IGP « Petit Bourgeois » – Henri Bourgeois, 2021

11 €

MÉDITERRANÉE IGP « Les Collines de Laure » Viognier – Domaine Colombo, 2024

12 €

POUILLY-FUISSÉ « Vieilles Vignes » – Domaine Pascal Renaud, 2023

18 €

CÔTES DE GASCOGNE « Été Gascon » (sweet) – Domaine de Pellehaut, 2024

11 €

RED WINE

MÉDITERRANÉE IGP « Les Collines de Laure » – Domaine Colombo, 2023 (Organic)

12 €

ROSÉ WINE

CÔTES DE PROVENCE « Rosé d'une Nuit » – Château La Coste, 2024

9 €

CÔTES DE PROVENCE Château Minuty Prestige, 2024

13 €



Alcohol abuse is dangerous for your health, consume with moderation.

WINES BY THE BOTTLE 75cl

WHITE WINE

BURGUNDY

CHABLIS Domaine Jean-Marc Brocard, 2023	70 €
LADOIX 1er CRU « Les Gréchons » Domaine Nudant, 2023	125 €
POUILLY-FUISSÉ Domaine Pascal Renaud « Vieilles Vignes », 2023	90 €

LOIRE VALLEY

MUSCADET SÈVRE-ET-MAINE SUR LIE « Clos les Montys » Jérémie Huchet, 2022	52 €
SANCERRE Domaine Bourgeois, Cuvée « Pure », 2022 (Organic)	80 €
SAVENNIERES LE PARC Domaine Chamboureau, 2016 (Organic)	98 €
VAL DE LOIRE « Petit Bourgeois » Henri Bourgeois, 2021	53 €

RHÔNE VALLEY

CROZES-HERMITAGE Domaine Entrefaux, 2023	85 €
COSTIÈRES DE NIMES Château Beaubois, 2023 (Organic)	42 €

SOUTHWEST

CÔTES DE GASCOGNE Domaine de Pellehaut « Été Gascon » (sweet), 2024	55 €
GASCOGNE « Pigmentum » Vigouroux, 2022	40 €

RED WINE

BORDEAUX

SAINT-ESTÈPHE Château Franck Phelan, 2018	85 €
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BURGUNDY

VOLNAY LES PITURES 1er CRU Domaine Bitouzet Prieur, 2018	152 €
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LOIRE VALLEY

SAINT NICOLAS DE BOURGUEIL Domaine du Cèdre, 2024	52 €
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RHÔNE VALLEY

MÉDITERRANÉE IGP « Les Collines de Laure » Domaine Colombo, 2023	45 €
CROZES-HERMITAGE Domaine Michelas Saint Jemms, 2022	78 €

ROSÉ WINE

COTEAUX D'AIX EN PROVENCE « Rosé d'une Nuit » Château La Coste, 2024	50 €
CÔTES DE PROVENCE Château Minuty Prestige, 2024	65 €
CÔTES DE PROVENCE Château Sainte Marguerite Cru Classé «Fantastique», 2022	75 €

FOR THE APÉRITIF

Aperitif trio of the moment 10 €

Whole baked Camembert, served with toasted bread 24 €

OUR SEAFOOD

Isigny Oysters, 6 / 9 / 12 pieces 23 / 27 / 31 €
N°2 Emmanuel LEVEQUE

Whelks, 250 g 12 €

Shrimps, 12 / 24 pieces 12 / 20 €

Grey shrimps, 200g 20 €

Periwinkles, 200 g 10 €

Langoustines, 6 pieces 28 €

Half crab 23 €

Half or whole lobster 36 / 66 €

OUR SEAFOOD PLATTERS

Tasting Platter 50 €
3 oysters, 5 shrimps, 3 langoustines, 6 whelks, grey shrimps, periwinkles

Cabourg Platter 70 €
1/2 crab, 4 oysters, 5 pink shrimps, 4 langoustines, grey shrimps, whelks, periwinkles

Grand Hôtel Platter 85 €
1/2 lobster, 4 oysters, 5 pink shrimps, 4 langoustines, grey shrimps, whelks, periwinkles



OUR STARTERS

Crispy baked Camembert <i>Pepper flavoured butter and Normandy honey</i>	21 €
Heirloom tomato carpaccio and 125g burrata <i>White balsamic vinaigrette</i>	24 €
Caesar salad chicken or shrimps <i>Romaine lettuce, parmesan shavings, egg, Caesar sauce, croutons</i>	27 € 25 €
Sea bream ceviche <i>Lime and spring onion</i>	26 €

OUR MAIN COURSES

Fish & Chips <i>Fried cod fillet, tartar sauce, French fries, lettuce</i>	31 €
Risotto – Your choice: <i>Truffle or Mediterranean vegetables</i> <i>(Vegan options available upon request)</i> 	28 € / 25 €
Beef flank steak <i>French fries & lettuce, shallot sauce</i>	33 €
Marinated pork tenderloin skewer <i>Mashed potatoes</i>	33 €
Seared sea bass fillet <i>Polenta and stir fried vegetables, bell pepper emulsion</i>	35 €
Lobster (half or whole) <i>Normandy saffron cream and Mediterranean vegetables</i>	38 € / 70 €

List of allergens: Dairy, egg, gluten, nuts, fish, sulphite

CHILDREN'S MENU 24 €

Up to and including 12 years old

Heirloom tomato carpaccio, 1/2 burrata
Penne with cream and smoked trout
1 scoop of ice cream or fruit salad

OUR DESSERTS

Grand Hôtel Crêpe – *your choice of topping*

Sugar 5 €

Nocciolata, chocolate sauce, jam or Normandy honey 6 €

Whipped cream supplement 1 €

Ice cream scoop supplement 3 €

Guanaja chocolate tart, red berries, raspberry sorbet 14 €

Vanilla panna cotta, mango compote, passion fruit, passion sorbet 13 €

Melon and watermelon salad, verbena syrup, melon sorbet

12 €

Gourmet coffee

Mini chocolate tart, panna cotta, financier, madeleine 12 €

Summer freshness cup

3 scoops of ice cream, melon, raspberry and passion fruit, exotic coulis, fresh fruit, lemon popping candy 14 €

Marcel's Ice Cream Cup

3 scoops of vanilla ice cream, chocolate sauce, small madeleines, whipped cream, roasted almonds 14 €

Boules de glaces et sorbets

Ice Creams : Michel Cluizel chocolate, vanilla, salted butter caramel, coffee

Sorbets : Raspberry, melon, passion fruit

1 scoop 4 €

2 scoops 7 €

3 scoops 10 €



SPREADS

SEA RILLETTES

Mackerel Rillettes 90g

13 €

Lobster Rillettes 90g

15 €

LAND RILLETTES

Country Terrine with Cider 90g

15 €

Pont-l'Évêque Cheese & Shallots 90g

15 €

Andouille Sausage with Pommeau 90g

15 €

VEGAN RILLETTES

Organic Chickpea Cream with Lemon & Cumin 100g

12 €

Organic Artichoke Cream 100g

12 €

ICED TEA, COFFEE & CHOCOLATE

Iced Tea

11 €

Bissap : Mint, hibiscus

Sable blanc : Jasmine green tea, apricot juice, orgeat

Queen bee : Earl Grey, passion fruit, cardamom, honey

Sunset zest : Lemon mate infusion, apple, vanilla

Iced Coffee (with or without sugar)

10 €

Black

Latte

Iced Chocolate

11 €

Traditional (no syrup)

With vanilla or caramel syrup



BEERS 33cl

Brasserie de l'Odon (White, Blonde, Amber, California Pale Ale)

10 €

Affligem (draught) 25cl / 50cl

7 € / 12 €

TRADITIONAL APÉRITIFS 6cl

Campari

10 €

Suze

10 €

Lillet Blanc

10 €

Graham's Red Port

10 €

Graham's White Port

10 €

Kir with White Wine 15cl

12 €

Kir Royal 15cl

ANISEED SPIRITS 4cl

Ricard

10 €

Pastis du Verger (Normandy)

10 €

WHISKIES 4cl

Woodford Reserve

18 €

Monkey Shoulder

15 €

Tokinoka

16 €

RUMS 4cl

Bouquet « Chaleureux » (Normandy)

18 €

La Favorite (AOC Martinique)

16 €

Santa Teresa (Venezuela)

20 €

Havana Club 3 Años (Cuba)

15 €



MINERAL WATERS

Vittel, San Pellegrino 50cl/1L

6 €/8 €

Chateldon 75cl

9 €

SODAS

Coca-Cola, Coca-Cola no sugar 33cl

8 €

Orangina 25cl, Lemonade 33cl

Fuze Tea 25cl

London Essence Tonic 20cl

London Essence Ginger Beer 20cl

London Essence Ginger Ale 20cl

Vittel 25cl

4 €

Perrier 33cl

6 €

Extra syrup

(Strawberry, Raspberry, Grenadine, Peach, Lemon, Blackcurrant, Orgeat, Mint)

1 €

FRUIT JUICE 25cl

11 €

Pineapple, Tomato, Strawberry, Passion Fruit, Apricot, Raspberry

FRESH SQUEEZED FRUIT JUICE 25CL

9 €

Lemon, Orange, Grapefruit

TEA & HERBAL TEA

8 €

Black tea: Earl Grey, Darjeeling

Green tea: Mint green tea, Japan green tea

Herbal tea: Verbena, Linden

COFFEE & HOT CHOCOLATE

Espresso, Decaffeinated

6 €

Double Espresso

10 €

Milky coffee, Cappuccino

8 €

Hot Chocolate

9 €

Vienna Chocolate or Coffee

10 €

***HOW ABOUT EXTENDING YOUR BREAK?
A dinner by the sea, a cocktail at the bar, a board to share,
everyone will find their perfect moment.***



When the sea takes a seat at the table, cuisine takes on another dimension. Our gourmet restaurant, Le Balbec, invites you to a refined interlude where the view inspires as much as the flavours surprise.

LA PROMENADE

On the legendary Marcel Proust Promenade, our sea-view terrace welcomes you for a gourmet pause : ice creams, crêpes, sharing platters and local ciders.

La Belle Époque

At La Belle Époque bar, time slows down — from the first coffee in the morning to the last cocktail at night. Let yourself be surprised by our signature cocktails and the creations of our mixologists.



Le Balbec



La Promenade



La Belle Époque

All prices include tax and service.

The list of allergens contained in our dishes is available upon request.

All our beef, lamb, pork and poultry are born, raised and slaughtered in France.