

# LE NORMAND



Chef Eric HENRI, Valérie, Maxime, Jean-Louis and their entire team are happy to welcome you and hope to delight your taste buds with **HOMEMADE** dishes made from local, fresh and seasonal produce.

## For an aperitif / a snack

Fried smelts with homemade tartar sauce.....	8€
Sliced sausage (200g), butter, gherkins.....	9€
Half a sausage (100g), butter, gherkins.....	5€
The mini sharing platter.....	13,90€
<i>(rosette, andouille de Vire, cured ham, camembert, Pont-l'Évêque)</i>	

## Entrances

Chef's Country Terrine.....	9€
Homemade fish soup.....	9,50€
Homemade smoked mackerel rillettes.....	9,20€
Mimosa eggs.....	6€
Tomato gazpacho with basil oil.....	7,90€

## Today's suggestion (see the chalkboard)

Starter + main course + dessert.....	27€
Starter + main course / Main course + dessert.....	22,50€

## Seafood

Whelks from our fishmonger, <i>Mimi Le Tourteau</i> , homemade mayonnaise.....	11€		
Granville Bay almonds stuffed with homemade snail butter.....	12,50€		
Fisherman's Platter (6 Normandy oysters, 6 pink prawns, 6 whelks).....	26,90€		
Pink prawns, homemade mayonnaise	x 6 - 7€	x 9 - 10€	x 12 - 12€
Normandy oysters, butter, shallot vinaigrette	x 6 - 12€	x 9 - 17€	x 12 - 20€

## Bouchot mussels (served with homemade fries)

Marinières (onions, white wine*, parsley) .....	16,50€
Crème (onions, cream, white wine*).....	16,90€
Normandes (onions, cream, white wine*, Calvados*).....	17,50€
Camembert (onions, cream, white wine*, Calvados*, Camembert).....	17,90€
Pont-l'Évêque (onions, cream, white wine*, Pont-l'Évêque).....	17,90€

## Salads

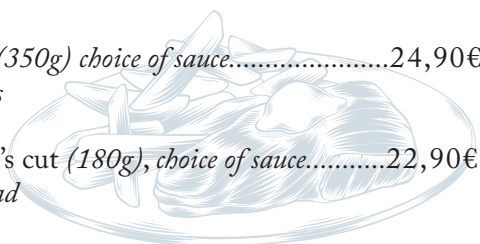
Goat Cheese.....	16,90€
<i>(salad, avocado, bacon, pink radishes, goat cheese toasts with honey)</i>	
Normandy Caesar.....	17,50€
<i>(salad, parmesan shavings, sun-dried tomatoes, breaded croutons, hard-boiled egg)</i>	

## Boards

Mixed cheese.....	20,50€
<i>(Camembert, Cœur de Neufchâtel, Pont-l'Évêque, cured ham, rosette andouille)</i>	
Land & sea.....	21,90€
<i>(Mackerel rillettes, pink prawns, rosette sausage, Normandy rillettes, raw ham)</i>	

## Dishes

Homemade pulled abbaye pork in a parmentier.....	19,80€
Fish and chips <i>homemade tartar sauce</i> .....	19€
Roasted fish of the day with virgin sauce, ..... <i>courgette flan</i>	21,50€
Grilled pork chop (350g) <i>choice of sauce</i> ..... <i>dauphinoise potatoes</i>	24,90€
Normandy butcher's cut (180g), <i>choice of sauce</i> ..... <i>homemade fries, salad</i>	22,90€
Normandy andouillette sausage, <i>smashed potatoes</i> .....	18,90€
Shell pasta with creamy Camembert & Gruyère sauce..... <i>(and a medley of cooked ham.)</i>	14,90€



## The vegetarian corner

Shell pasta with Camembert & Gruyère cream sauce.... <i>(caramelized onions, roasted hazelnuts, and Parmesan shavings)</i>	14,90€
Ju's Salad..... <i>(cucumber, avocado, pink radishes, feta cheese, chickpeas, red onions)</i>	14,90€
Caesar (bis)..... <i>(salad, parmesan, sun-dried tomatoes, smashed potatoes, croutons, hard-boiled egg)</i>	16,50€

*Sauces of your choice : Camembert, tartar, Pont-l'Évêque, pepper - Additional side dish : 4,50€*

## Cheeses

A selection of Normandy PDO cheeses <i>served with a green salad</i> .....	10,50€
Cheese portion ( <i>Neufchâtel, Camembert, Livarot, Pont-l'Évêque</i> ).....	3,50€



## Desserts

Creamy homemade vanilla ice cream from Normandy.....11€

### Options :

*Sauces : milk caramel, chocolate, red fruit coulis*

*Toppings : chocolate crumble, roasted hazelnuts, meringues*

Raspberry financier.....9,50€  
*(with vanilla cream and red berry coulis)*

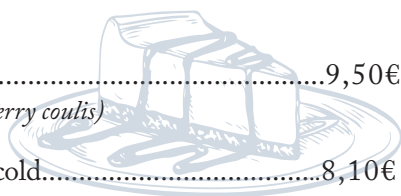
Teurgoule served hot or cold.....8,10€  
*(1<sup>st</sup> national prize 2026)*

Dark chocolate mousse.....9,50€  
*(64% cocoa) with chocolate crumble and fleur de sel)*

Gourmet tea, coffee or herbal infusion.....9,50€

Gourmet Champagne\*.....14,50€

Calvados\* gourmet.....17,50€



## Ice cream sundaes

Coffee or chocolate from Liège.....9,50€  
*(coffee or chocolate ice cream, coffee or chocolate sauce, homemade whipped cream)*

Liège caramel.....9,50€  
*(salted caramel ice cream, caramel sauce, homemade whipped cream)*

Dameblanche.....9,50€  
*(vanilla ice cream, chocolate sauce, whipped cream)*

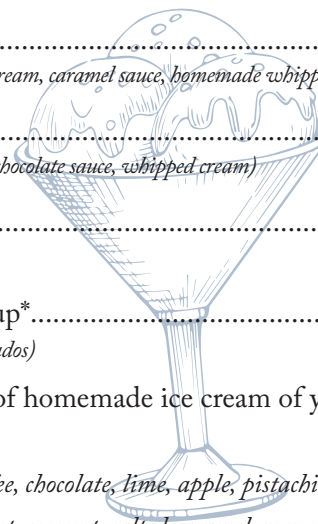
Colonel\* .....9€  
*(lemon ice, vodka)*

Normandy Cup\* .....9€  
*(apple sorbet, Calvados)*

A scoop of homemade ice cream of your choice

*Vanilla, coffee, chocolate, lime, apple, pistachio, strawberry, blackcurrant, coconut, salted caramel, rum raisin, yogurt*

1 ball 3,50€ 2 scoops 6€ 3 balls 9€



*Homemade whipped cream supplement 2€*

## Children's menu (-12 years old) 12,90€



Cooked ham / Nuggets / Fish fillet

Fries / Small pasta shells / Courgette flan / Green salad

Homemade plain yogurt / Small ice cream (*vanilla-strawberry / vanilla-chocolate*)

Sugar crepe or Nutella

1 glass of orange, apple or grapefruit juice / 1 syrup with water of your choice