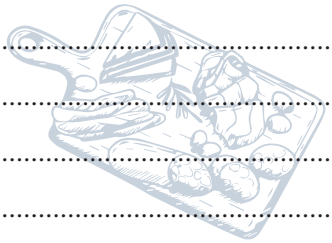
LE NORMAND

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, butter, gherkins.....8€

The mini version of the moment to share.....13,90€

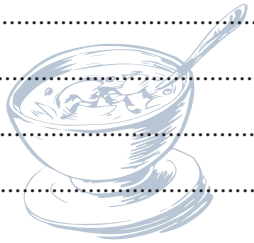
Chef's duck terrine.....9€

Today's suggestion (see the chalkboard)

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

Starter + main course + dessert.....27€

Starter



Egg mayo.....5,50 €

Carpaccio of black radish marinated in orange.....7,90 €

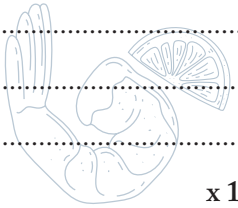
Bone marrow with fleur de sel and toast.....12,10 €

Homemade fish soup .....9,50 €

Homemade foie gras with onion chutney.. .....15,00 €

Soup of the day.....8,50 €

Seafood



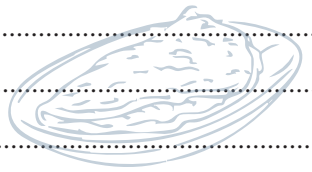
Whelks from our fishmonger, Mimi Le Tourteau, homemade mayonnaise.....11€

Almonds from the Bay of Granville 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	x 6	*12€*		x 9	*17€*	x 12	*20€*

Omelets *(served with homemade fries and salad)*



Normandy style: *eggs, mushrooms, Vire sausage, raw milk Camembert cheese*.....13,90 €

Houlgataise: *eggs, Norman ham, Villedieu tomme cheese*.....14,10 €

Vegetarian: *eggs, leek, red onion, sweet potato, carrot*.....12,90 €

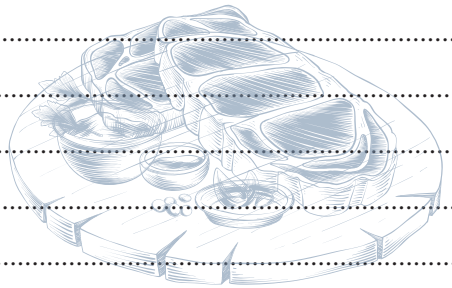
From Father Henri: *eggs, onion, bacon, Pont-l'Évêque cheese*.....14,50 €

Boards

Delicious: *Roasted Camembert, cured ham, Normandy ham, rosette sausage, potatoes, salad*.....20,90 €

Vire: *Andouille sausage from Vire, Normandy ham, rosette sausage, Normandy rillettes, cured ham*.....19,50 €

Main Course



Coq au vin, bacon, Duchess potatoes.....*19,50 €*

Scallops with lemon beurre blanc, *leek fondue and white rice*.....*22,90 €*

Fish papillote on a bed of forgotten vegetables.....*21,50 €*

Seafood sauerkraut.....*23,00 €*

Leek, sweet potato, *and toasted hazelnut risotto*.....*18,90 €*

Confit lamb shank, *gourmet mashed potatoes*.....*26,50 €*

Tripe Houlgate style, *steamed potatoes*.....*18,90 €*

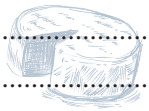
Norman butcher's cut (180g), *choice of sauce, homemade fries, salad*.....*22,50 €*

Grilled Norman ribeye steak (250g), *choice of sauce, homemade fries, salad*.....*28,90 €*

Norman andouillette sausage with two mustards, *smashed potatoes*.....*18,90 €*

Choices of sauce:Camembert, tartare,Roquefort, green pepper *Extra portion of garnish : 4,50€*

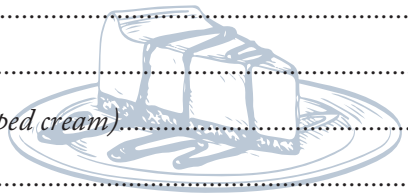
Cheeses



Assortment of PDO cheeses *served with a green salad*.....*10,50€*

Cheese portion of your choice *(Neufchâtel, Camembert, Livarot, Pont-l'Evêque)*.....*3,50€*

Desserts



Pavlova with seasonal fruits.....*9,00 €*

Tarte Tatin with raw cream.....*8,50 €*

Pan-fried apples with Calvados*.....*8,10 €*

Teurgoule served cold or warm *(1st National Prize 2025)*.....*8,10 €*

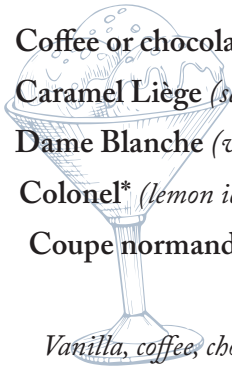
Chocolate Liège cream *(chocolate cream and fleur de sel, homemade whipped cream)*.....*9,50 €*

Gourmet tea or coffee.....*9,50 €*

Gourmet Champagne*.....*14,50 €*

Gourmet Calvados*.....*17,50 €*

Ice cream



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

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

Dame Blanche *(vanilla ice cream, chocolate sauce, homemade whipped cream)*.....*9,50€*

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

Coupe normande* *(apple sorbet, Calvados)*.....*9€*

Scoop of artisanal ice cream

Vanilla, coffee, chocolate, lime, apple, pistachio, strawberry, blackcurrant, coconut, salted butter caramel, rum raisin, yoghurt

1 scoop *3,50€* **2 scoops** *6€* **3 scoops** *9€*

Children's menu *(- de 12 ans)* 12,90€

Cooked ham / Nuggets / Fried egg

French fries / Sweet potatoes / Mashed potatoes / Green salad

Plain yogurt / Small tub of ice cream (vanilla-strawberry or vanilla-chocolate) / Crepe with sugar or Nutella

1 glass of orange, apple, or grapefruit juice / Choice of syrup or water

**Excessive alcohol consumption is dangerous for your health; consume in moderation.*
Net prices in euros including VAT, taxes and services Allergen map available upon request