

les HORTENSIAS

BRASSERIE NORMANDE

In our kitchen, everything is homemade using fresh ingredients

Starters

- 6 **Œufs mayo**
Free-range eggs from La Ferme de l'Écoufle, homemade mayonnaise, and lettuce
- 9 **Charcuterie plate**
From Normandy
- 9 **Whitebait fritters and tartar sauce**
Perfect for sharing
- 10 **Sea Bream tarare**
Green apple, red onions and lemon juice
- 10 **Melon and ham**
Melon soup with crispy cured ham
- 11 **Roasted Camembert (150g)**
A must have, no matter the season

Salads

- 16 **Arlotte**
The norman Caesar
Gem lettuce, norman tomme cheese, croutons, mushrooms, and Caesar dressing
- 16 **Gustave**
A summer's sweet and savory salad
Lamb's lettuce, strawberries, melon, goat cheese, walnuts, and yellow tomatoes
- +2 **Extra ham or chicken**

Desserts

- 8 **Chocolate Mousse**
70% Dark chocolate
- 9 **Gariguettes strawberries**
Whipped cream and zests
- 9 **Our norman pie**
Apple and almonds pie, with a scoop of vanilla ice cream

10 / 11 **Coffee or Tea gourmand**
A selection of small sweet treats served with coffee

10 **Norman cheese platter**

9 **Peach Melba**
Poached peach with ice cream

10 **Normandy break**
Apple or pear ice cream sorbet and Calvados

Main courses

Choice of side for meats and fishes

- 17 **Penne pasta with cream and cured ham**
Creamy cheese sauce with tarragon for freshness
- 17 **Norman flank steak, pepper sauce**
180g of normand beef
- 17 **Tartare Vegan - french fries**
Dried tomatoes tartare and condiments
- 17 **Normandy-style chicken supreme**
A Norman specialty, with a cream and mushroom sauce
- 17 **Bouchot Mussels**
+2 Cream version
- 18 **Hortensias cheeseburger**
Potatoe bun, ground beef, norman tomme cheese, red onions confit and lettuce
- 20 **Sea Bass filet**
Cider white butter
- 22 **Pork chop (220g)**
Low-temperature cooking with honey sauce
- 23 **Beef fillet carpaccio, hand cut**
Lemon zest, shavings of Normandy cheese and herb salad

Extra sides

- 4 Green salad
- 6 French fries
- 6 Ratatouille

Kids menu

- 12 **Ground beef steak or fish, served with french fries**
Water with syrup and a scoop of ice cream

7 / 9 **Soeurette artisanal Ice Cream - 2 or 3 Scoops**

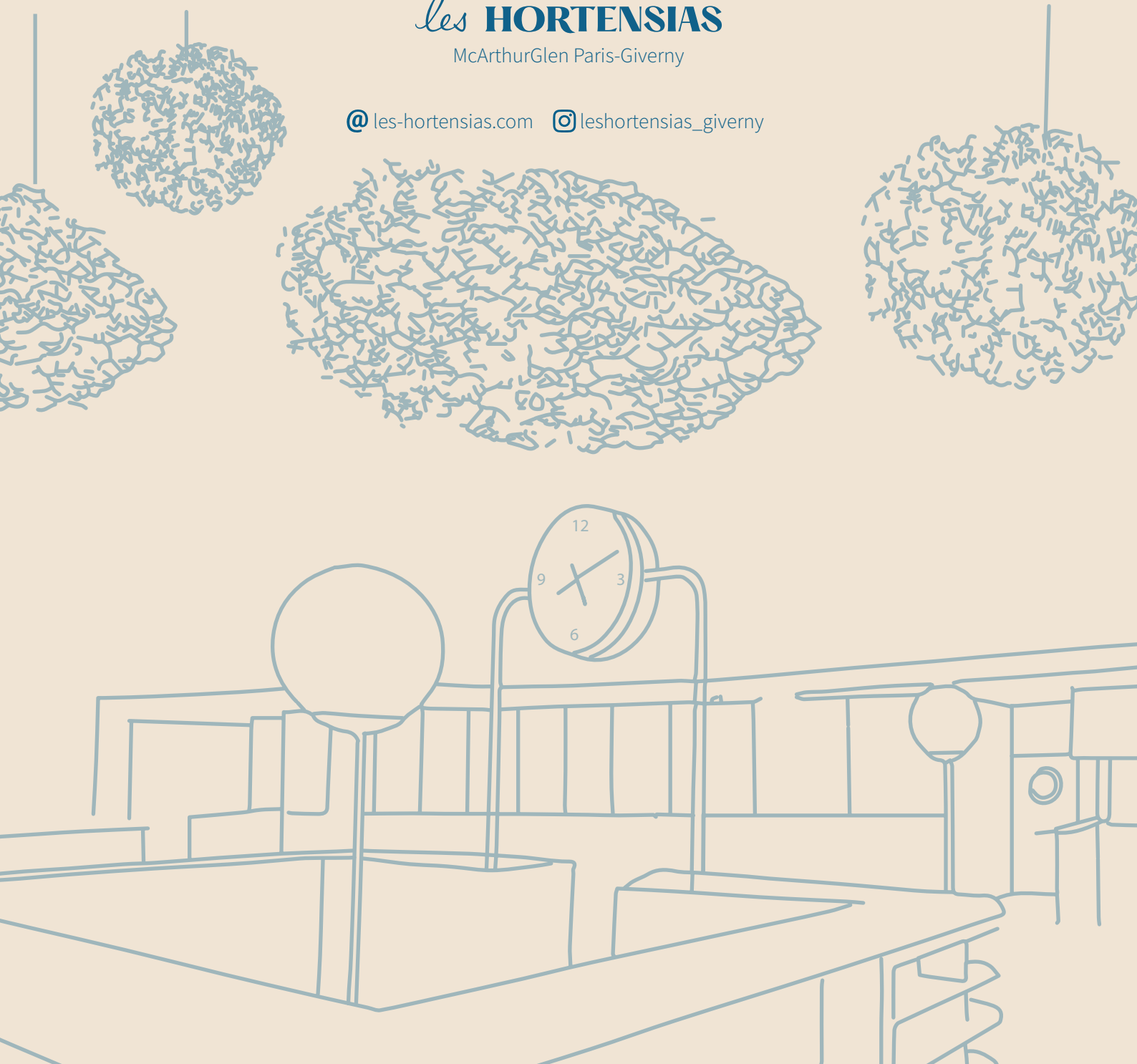
Ice Cream Flavors: Vanilla, Salted Caramel, Pistachio, Coffee, Yogurt

Sorbet Flavors: Dark Chocolate, Strawberry, Apple, Pear, Lemon

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Allergen list

Contact us for your events

Privatization possible on evenings as well

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Prices include service charge. Accepted payment methods: credit card, restaurant ticket card, and cash.
Meat of French origin, Beef from Normandy origin.