

les HORTENSIAS

BRASSERIE NORMANDE

Homemade using fresh ingredients

Starters

- 6€ **Œufs mayo**
Free-range eggs from La Ferme de l'Écoufle, homemade mayonnaise, and lettuce
- 8€ **Charcuterie plate**
Cold cuts from Normandie
- 11€ **Roasted Camembert (150g)**
A must have, no matter the season
- 14€ **Homemade foie gras, apple chutney**
Flavored with Calvados and served with toasted bread
- 10€ **Sea bream ceviche**
Coriander, red onions and lime
- 7€ **Chilled pea and mint velouté**
With fresh goat cheese
- 9€ **Avocado toast**
Toasted bread, homemade guacamole and cherry tomatoes

Salads


- 17€ **Arlette**
Our Normandy-style Caesar with chicken, baby romaine, Normandy Tomme cheese, croutons, mushrooms and Caesar dressing
- 16€ **Gustave**
Oak leaf lettuce, strawberries, melon, fresh goat cheese, walnuts and yellow tomatoes

Desserts

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| 7€ 70% Dark chocolate mousse
With a "langue de chat" biscuit | 7€ Floating Island
With pink pralines | 7€ / 9€ Soeurette artisanal Ice Cream
2 or 3 Scoops

Ice Cream Flavors: Vanilla, Salted Caramel, Pistachio, Coffee, Yogurt, Milk chocolate |
| 9€ Strawberry cup
Homemade whipped cream and lime zest | 9€ Thin apricot tart
Rosemary syrup | |
| 10€ Profiteroles with craquelin choux pastry
Vanilla ice cream, chocolate sauce, homemade whipped cream and sliced almonds | 10€ / 11€ Coffee or Tea Gourmand
Ask for the menu! | Sorbet Flavors: Dark Chocolate, Strawberry, Apple, Pear, Lemon |
| | 10€ Trou Normand
Apple or pear ice cream with a splash of Calvados | |

Main courses

- 17€ **Normandy-style chicken supreme with fries**
A French classic with cream and mushrooms
- 19€ **Pork ribs with ratatouille**
Homemade barbecue sauce
- 24€ **Ribeye steak with fries**
300g of Normandy beef, Béarnaise sauce and green salad
- 16€ **Vegetarian lasagna with green salad** 
Zucchini and goat cheese
- 18€ **Classic cheeseburger with fries**
Buns, Normandy minced beef, Normandy Tomme cheese, lettuce, red onions, ketchup and yellow mustard
- 20€ **Tuna steak with ratatouille**
Seared and served with sauce vierge
- Bouchot mussels with fries (Tuesday to Friday only)**
 - 16€ Marinière-style
 - 18€ Camembert-style
- 23€ **Normandy beef carpaccio-style filet with fries**
Lightly seared and hand-cut, with lemon zest, shavings of Tomme de Normandie and herb salad
- 18€ **Fish & chips**
Black pollock in tempura, served with tartar sauce

Sides

- 4€ Green salad
- 5€ Homemade fries
- 5€ Ratatouille

Kids Menu

- Chicken supreme or fish & chips**
- 12€ Water with syrup and one scoop of ice cream