

les HORTENSIAS

BRASSERIE NORMANDE

All made in-house from fresh ingredients

Starters

- 6€ **Œufs mayo**
Free-range eggs from Ferme de l'Écoufle, homemade mayonnaise, and Little Gem lettuce
- 8€ **Charcuterie plate**
Cold cuts from Normandie
- 9€ **Beetroot carpaccio** 
Dual beetroot carpaccio, Tomme de Normandie, walnuts, and raspberry vinaigrette
- 10€ **Gravlax Salmon**
Cured salmon with honey-mustard sauce
- 14€ **Homemade foie gras, apple chutney**
Flavored with Calvados and served with toasted bread
- 9€ **Crispy Pont-l'Évêque** 
With apple compote, diced apples, caramelized onions and phyllo pastry

Local menu 27€

Œufs mayo
Normandy-style chicken supreme
with coquillettes pasta
Dame Blanche

Kids menu 12€

Chicken supreme or fish nuggets,
with fries or coquillettes pasta
A flavored syrup with water and one
scoop of ice cream or applesauce

Mains

- 17€ **Normandy-style chicken supreme with coquillettes pasta**
A classic dish with cream and mushrooms
- 20€ **Salmon fillet with carrot purée**
Vanilla beurre blanc sauce
- 22€ **Sirloin steak with homemade fries**
250g of Normandy beef with béarnaise sauce
- 19€ **Ham and coquillettes with truffle**
Truffle cream and cured ham
- 18€ **Classic cheeseburger with fries**
Bun, Normandy beef patty, Tomme de Normandie cheese, lettuce, red onions, ketchup, and yellow mustard
- 19€ **Fish & chips**
Pollock in tempura batter with tartar sauce
- 20€ **Slow-cooked lamb with carrot purée**
Served with rosemary jus
- 17€ **Arlette salad**
Our Normandy-style Caesar salad with chicken, Little Gem lettuce, Tomme de Normandie, croutons, mushrooms, and Caesar dressing
- 16€ **Frisée salad with lardons**
Served with a soft-cooked egg
- 15€ **Vegetarian lasagna** 
Ricotta, spinach, and green salad

Extra sides

- 4€ Green salad
- 5€ Homemade fries
- 5€ Carrot purée
- 4€ Coquillettes pasta

Desserts

- 8€ **Strawberry pavlova**
Meringue, whipped cream, and fresh strawberries
- 7€ **Crème brûlée**
Madagascar vanilla
- 8€ **Chocolate royal**
With hazelnut dacquoise and praline crunch
- 9€ **French toast brioche**
Vanilla ice cream and salted butter caramel
- 10€ / 11€ **Coffee or tea Gourmand**
Ask about today's selection!
- 8€ **Dame blanche**
Two scoops of vanilla ice cream, hot chocolate sauce, and whipped cream
- 10€ **Trou Normand**
Apple or pear sorbet with a splash of Calvados
- 7€ / 9€ **"Soeurette" artisanal ice cream**
Made in Normandy
2 or 3 scoops

Ice cream flavors: Vanilla, salted caramel, pistachio, coffee, yogurt, milk chocolate, coconut

Sorbet flavors: Dark chocolate, strawberry, apple, pear, lemon, raspberry, mango, peach