




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
- 9€ **Sea bass ceviche** 
Coriander, red onions and lime
- 9€ **Tomato tarte tatin**
Cherry tomatoes, stracciatella, puff pastry and balsamic glaze
- 10€ **Avocado toast** 
Guacamole, soft-boiled egg and toasted sourdough bread
- 12€ **Normandy beef fillet carpaccio-style**
Seared and hand-cut, with candied lemon zest, Tomme de Normandie and olive oil
- 14€ **Semi-cooked foie gras**
Peach chutney and toasted sourdough bread


Local menu 27€

Œufs mayo
Normandy-style chicken supreme
with conchiglie pasta
Coupe Normande

Kids menu 12€

Crispy chicken or fish nuggets
with fries or pasta
One water-based syrup drink and a scoop of ice cream or apple compote

Mains

- 17€ **Baked Camembert with honey and cured ham**
AOP Normandy, 250g, served with green salad
- 18€ **Classic cheeseburger with fries**
Buns, Normandy beef patty, Tomme de Normandie cheese, lettuce, red onions, ketchup, and yellow mustard
- 18€ **Normandy-style chicken supreme with conchiglie pasta**
A classic dish with cream and mushrooms
- 17€ **Bouchot mussels and fries**
Marinière-style cooked
- 19€ **Hand-cut beef tartare with fries and salad**
Prepared in-house
- 20€ **Tuna steak with ratatouille**
Snacked seared on both sides with vierge sauce
- 17€ **Arlette salad**
Our Normandy-style Caesar salad with chicken, Little Gem lettuce, Tomme de Normandie, croutons, mushrooms, and Caesar dressing
- 23€ **Sirloin steak with homemade fries**
250g de bœuf Normand avec sa sauce béarnaise
- 19€ **Pork chop and ratatouille**
Grilled 300g piece with honey-infused meat jus
- 16€ **Celina salad** 
Pasta salad with feta, seasonal vegetables, Kalamata olives, fresh mint and feta-honey vinaigrette

Extra sides

- 4€ Green salad
- 5€ Homemade fries
- 6€ Ratatouille
- 5€ Conchiglie pasta

Desserts

- 9€ **Pavlova with fresh red berries**
Meringue, whipped cream and fresh red berries
- 8€ **Lemon meringue tartlet**
Almond shortcrust pastry, lemon cream and meringue
- 8€ **Chocolate cake**
Dark chocolate, milk chocolate, soft cream and homemade red berry coulis
- 10€ / 11€ **Coffee or tea gourmand**
Ask about today's selection !
- 8€ **Coupe Normande**
2 scoops of apple sorbet, caramel, homemade chantilly and Normandy crumble
- 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